



CHEF/CO-OWNER JOHNNY VINCZENCZ JOHNNY V RESTAURANT & LOUNGE

Since bursting onto the national culinary scene at Miami Beach's Astor Place in 1995, **Johnny Vincenzc** has remained one of South Florida's most acclaimed and easily identifiable chefs. With a personality as bold as his cuisine and a sleek new Fort Lauderdale restaurant dubbed **Johnny V**, Vincenzc creates innovative dishes full of robust flavors and multi-layered spices. Open since December 2003, Johnny V has garnered popular and critical acclaim, garnering four-star reviews in both of South Florida's daily papers, **The Miami Herald** and **Sun-Sentinel**, and national notice in such prestigious publications as **Elle**, **Travel + Leisure**, **Chef**, and **Restaurant Business**, among others.

Vincenzc's passion for cooking ignited at the age of 15 when he was offered a job in the kitchen at an Ohio Sheraton. As his culinary skills developed, he relocated to South Florida, where, seeking a change, he fell in love with the region and its culinary diversity. There, he quickly caught the eye of successful South Florida restaurateur Dennis Max. Under the aegis of Max's company, Unique Restaurant Concepts, Vincenzc was part of a renowned stable of chefs that blazed new culinary trails in South Florida. Vincenzc was soon named executive sous chef at two celebrated restaurants, Maxaluna and Max's Grill, and, sensing his star quality, Max anointed him as executive chef at the trendy Astor Place in Miami Beach, which became one of the most acclaimed restaurants in South Florida from 1995 to 2000.

It was there that Vincenzc honed his craft, gained national acclaim for his Caribbean-influenced New Floridian Cuisine, and acquired the nickname "Caribbean Cowboy" by virtue of his bold and sophisticated personal and culinary style. While at Astor Place, he was called "a chef to keep your eye on" by **Esquire** food writer John Mariani and garnered coverage in **Gourmet**, **Bon Appetit** and on **The Food Network**, where he clocked in numerous appearances on the network's hit show, *Live at Five*. In addition, it was at Astor that Vincenzc assembled a culinary team that would follow him through most of his career, consisting of sous chef Dwayne Adams and pastry chef Malka Espinel.

After five notable years, Vincenzc became executive chef at De la Tierra restaurant in Delray Beach, Florida, which, with him at the helm, was chosen by the Sun-Sentinel as the "Best New Restaurant" in Palm Beach county. Soon after, Vincenzc launched a sister location at the El Monte Sagrado Resort in Taos, New Mexico, which garnered a five-star review, the highest possible, in the New Mexican, *Santas Fe's* daily newspaper.

Now, with the opening of his own restaurant, **Johnny V**, a 200-seat spot on Fort Lauderdale's Las Olas Boulevard, Vincenzc has truly come home. Here, the man who married barbeque and boniato has created a menu featuring some of his greatest hits, such as his wild mushroom "shortstack" and big shrimp "martini" as well as an array of new delights, including his Florida king and stone crab "shepherd's pie," and barbeque glazed salmon with an aged cheddar gratin, all illustrating his continuing evolution as a national culinary talent.

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Known for his innovative touch with game, Vincenz has added some interesting new dishes to his repertoire, ranging from a red chile venison chop with black venison sausage and a lobster/buffalo loin “surf n’ turf.” “It surprises people to see it offered,” Vincenz says of the dishes. “But they sell well because diners are more educated and experimental than ever. They’re curious about exotic ingredients and willing to experiment – a situation which is great for chefs and diners alike.” A diehard fan of cheese, Vincenz also offers an innovative cheese menu, featuring more than forty cheeses from around the globe, paired with Vincenz-style “fixin’s” like fig balsamic marinated grapes and spicy pecans.

Johnny V is located at **625 East Las Olas Boulevard** in **Fort Lauderdale, Florida**. **Lunch** is served **daily, 11:30 a.m. to 2:30 p.m.** **Dinner** is served **nightly, 5:00 p.m. to 11:00 p.m., Sunday through Thursday; 5:00 p.m. to midnight, Fridays and Saturdays**. The bar is open until 2:00 a.m. nightly, 3:00 a.m. on Saturdays.
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