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**CHEF OSCAR DEL RIVERO + FRIENDS BRINGS THE BRUNCH EDITION FOR AN
ART BASEL WEEK EXPLORATION FEATURING CHEF GUEST MICHELL
SANCHEZ**

*Explore a morning brunch in the heart of Coconut Grove at Jaguar Latin-American Kitchen
filled with good drinks, great eats and perfect ambience!*

Miami, FL (November 29, 2019) -- Sundays are for a mashup of breakfast and lunch! Jaguar Lab is back, this time around with a “Brunch Edition” to bring guests the pleasure of exploring an exclusive brunch during Art Basel Week. Presented by Chef Oscar Del Rivero and Jaguar Latin American Kitchen, Jaguar Lab is a monthly series where Chefs are welcome to embrace their creativity and experiment with different flavors and cuisines, where no idea is too “extra”. Chef Oscar successfully collaborates with local chefs and various cuisines to bring everyone a new and unique menu that test the limits, this time around with a “Brunch Edition”. This culinary event always attracts those that are in for a new, sensational experience, letting go of their inhibitions as these dishes will awaken their senses and taste buds.

For December’s edition and to celebrate a diverse culinary latin landscape with a Hawaiian touch Chef Oscar Del Rivero welcomes Chef Michell Sanchez from Latin House to explore the kitchen. Michell Sanchez, known as Chef M, born in Havana, Cuba; is an award winning griller and chef who specializes in authentic Latin American Cuisine. He fuses traditional and modern flavors to create a one-of-a-kind culinary experience. Chef M moved to Miami at the age of two, he grew up in the kitchen, surrounded by delicious tasting food and cooking influences. From his mother to his wife Bella, who brought into his world her Mexican tastes.

The Brunch Edition Jam will bring plates such as Latin House Spicy Poke over Hawaiian Fried Rice (Ahi Tuna, Chipotle & Serrano Aioli, Cilantro and Furikaki), Vuelve a la Vida Loca (Lobster, Avocado and Vuelta a la Vida Sauce) among others. Be sure to add your bottomless mimosa for only \$18 while you explore brunch, you can also add Salsa Muerte to your plate, it will be available for purchase as well, \$2.

Jaguar Lab will be taking place on Sunday, December 8th, 2019 from 11:00 am to 3:00 pm. Jaguar Latin-American Kitchen is located at: 3067 Grand Ave, Miami, FL. To RSVP and Save Your Seat for Jaguar Lab visit: <https://www.eventbrite.com/e/83166002753>

For up to the minute updates follow @JaguarLatinAmericanKitchen on all Social Media platforms!

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About Chef Oscar del Rivero

Chef Oscar del Rivero is the Executive Chef at Jaguar Hospitality Group, owner of Jaguar Latin American Kitchen and Partner at Talavera Cocina Mexicana. Originally from Mexico City, Mexico, Chef Oscar is extremely passionate about enhancing his dishes and brings fresh Latin American flavors with each bite. In 2005 Family and Friends got together to create Jaguar. His father has always loved the symbol of a Jaguar as an Aztec warrior and as a symbol of spiritual strength, as well as an icon for Latin America, since it is a Jaguar's natural habitat. Oscar and his partners created and developed Jaguar as a welcoming place where you can feel at home and eat food that reminds you of your roots if you are from Latin America. If you are not, Jaguar will represent with authenticity the flavors of South America for your enjoyment. After 13 years, Jaguar Latin-American Kitchen has matured into a neighborhood favorite and a spearhead of Latin American flavors, recipes and ingredients.

I love Jaguar in Coconut Grove and other restaurants that belong to Jaguar Hospitality Group are amazing as well. -Chef Oscar Del Rivero