

PUBLIC RELATIONS HIGHLIGHTS

BY KEY GROUP WORLDWIDE



Top Media Hits - Paranza



The New York Times

Paranza

This newcomer to the enormous Paradise Island resort in the Bahamas — already home to restaurants by Nobu Matsuhisa and José Andrés — has enlisted the chef Michael White to oversee its Italian menu, inspired by coastal fare. Freshly made pastas, crudos, antipasti and main dishes showcase classics like scampi with fennel, preserved lemon and caviar; seafood risotto; and grilled swordfish with Sicilian caponata, often with local ingredients like amberjack and strawberry grouper. The dramatic setting includes oversize brass light fixtures in the shape of seashells.

The Cove, Atlantis Paradise Island, atlantisbahamas.com.

Top Media Hits - Paranza

TRAVEL+ LEISURE

Robb Report

Atlantis Paradise Island's Newest Restaurant Is a Slice of Italy in the Bahamas — and We Got the Inside Scoop

Chef Michael White just gave us all a delicious reason to book a trip to the Bahamas.



Atlantis Paradise Island is celebrating its 25th year by bringing guests all-new experiences like renovated suites, a reimagined casino, and now, a delicious new dining venue that's worth building an entire trip around.

In July, the famed resort in the Bahamas welcomed Paranza, the new restaurant by award-winning chef Michael White.

White, known for his popular restaurants Ai Fiori, Osteria Morini, and Marea, opened Paranza, which he calls a "love letter to Italy," at The Cove, the resort's all-suite retreat. He's in good company, serving guests alongside Atlantis's other celebrity chef spots that include Nobu from chef Nobu Matsuhisa and Fish by chef José Andrés.



As for the space itself, that came together thanks to Jeffrey Beers International, who pulled in the natural Bahamian landscape colors like vibrant blues and soft, white sand beaches, pairing it with touches of Italian charm with fine leather furnishings and rich, dark woods. Though the best seat in the house is underneath the wooden pergola on the patio, so you can soak in the evening sun.

"I am excited to be open and excited to be working with Atlantis," White added. "They've been so supportive of the project and getting it off the ground and providing something new for guests. There are so many exciting things going on at the property right now, and I'm fortunate to be among them."

Reservations for Paranza are now open. See more about the restaurant, and the entire resort, at atlantisbahamas.com.

Michelin-Starred Chef Michael White Just Opened a Restaurant in the Bahamas. Here's a Look Inside.

Paranza is serving up coastal Italian cuisine like crudo and seafood pasta.



Lots of people travel to eat at spots helmed by Michelin-starred chefs. And now, with the opening of Michael White's Paranza, Atlantis Paradise Island in the Bahamas has three venues with that pedigree.

Paranza, which means "small fishing boat" in Italian, allows White to continue exploring the cuisine he's perfected at spots like Ai Fiori and Marea. The menu draws on coastal Italian dishes and flavors, featuring a good deal of seafood and pasta that suit the restaurant's island setting.

"Paranza at Atlantis Paradise Island is the most important opening in my culinary career since Marea," White said in a statement. "Expanding into the Bahamas and becoming part of the culinary landscape of Atlantis Paradise Island is simply an opportunity of a lifetime."



Designed by Jeffrey Beers International, the restaurant is meant to transport you to White's version of Italy, while also grounding you in its Bahamas locale. Hand-blow blue glass evokes the crystal-clear island waters, and oversize brass light fixtures are playfully shaped like seashells. Meanwhile, a custom wine wall keeps Paranza's long list of reds stored at the perfect temperature. And the large outdoor patio allows you to take in the surrounding views, including Atlantis's Royal Towers.

If you close your eyes, take a bite, and listen to the sounds of the ocean, it may just feel like you're actually on an Italian vacation.

Top Media Hits - Paranza

Forbes



20 Delicious Dishes To Enjoy While Celebrating National Pasta Day

There's so many ways to enjoy pasta. Some may enjoy a classic spaghetti and meatballs while others may prefer a cacio e pepe or vodka sauce, or going a little spicy with a fra diavolo.

However you like pasta, October 17 is a day to be noted. On National Pasta Day, this versatile dish is celebrated and restaurants nationwide have some pretty exciting dishes to honor the mighty noodle.

Linguine



At Paranza at Atlantis Paradise Island in Nassau, Bahamas, squid ink linguine with mixed seafood, Calabrian chili paste and bread crumbs. "The Squid Ink Linguine is now Paranza's signature pasta. It perfectly combines coastal Italian cuisine with the bounty of Bahamian ingredients in this indulgent, spicy pasta dish finished with fresh seafood, Calabrian chili paste, and bread crumbs," said Chef Michael White.

Stars Head to the Bahamas to Celebrate the 25th Anniversary of Atlantis



Katie Couric, Marcia Gay Harden, Jennifer Esposito and more stars were in the Bahamas to celebrate the 25th anniversary of Atlantis Paradise Island and the grand opening of its newest restaurant Paranza.

Parade

50 of the Best Girlfriend Getaways Around the World That Are Serious #Goals

Every night is girls' night.

Vacationing with your significant other or your kids is always a good time, but nothing is more fun than taking a **girlfriend getaway** with your favorite ladies.

The memories you'll make on your girls-only trip will bond you for **life**, whether you pick somewhere nearby for affordability and convenience or get your passports ready for an international girlfriend getaway adventure you'll never forget.

From beachy destinations where you can indulge in a little R&R with your girl gang or girls' getaway ideas that are jam-packed with fun, good food and all the booze you can handle, this list of the 50 best girlfriend getaway ideas for you and your crew offers a little something for everyone.

Paradise Island, Bahamas



[The Cove at Atlantis](#)

With balmy temps year-round, and three-hour flight times from most parts of the US, Paradise Island is a no-brainer for an island escape with the girls. As for where to stay, [The Cove at Atlantis](#) is the ultimate playground with 20 private cabanas, an adults-only pool, casinos and a world of aqua adventures. This upscale mega resort also boasts four of the best celeb chef-helmed restaurants in the Bahamas—[Fish by José Andrés](#), [Nobu by Chef Nobu Matsuhisa](#), [Silan by Alon Shaya](#), and the newly-opened [Paranza by Chef Michael White](#)—so you'll feast like queens while there.

Top Media Hits - Paranza

December 11, 2023

People

quick tip!
Take a shortcut: At the supermarket, ask the butcher to spatchcock or butterfly the whole chicken. For your next grocery visit, ask if this is free of charge.

MICHAEL WHITE
Roast Chicken With Rosemary & Sage

The flavors are savory and comforting, making it the ideal dinner for cooler months, says the chef, who serves a version of this dish at Paranza, his new Italian restaurant in the Bahamas. Paranza Island resort in the Bahamas. Removing the backbone, known as spatchcocking, will allow the meat to cook faster and more evenly than a traditional whole chicken.

1. (4-to-4½-lb.) whole chicken
2. 1 tsp. kosher salt
3. 1 tsp. black pepper
4. Fresh rosemary sprigs
5. Fresh sage sprigs

1. Preheat oven to 425°. Place chicken, breast side down, on a cutting board. Using kitchen shears or a sharp knife, carefully cut along both sides of the backbone to remove it. Discard backbone.

2. Stir together olive oil and minced garlic in a small bowl. Rub oil mixture evenly all over the chicken.

3. Flip chicken over, and press down on the breastbone to flatten it even further. Season both sides with salt and pepper. Place rosemary sprigs and sage sprigs under the skin of the chicken, gently separating the skin from the meat with your fingers.

4. Transfer the spatchcocked chicken to a rimmed baking sheet. Breast side up. Bake chicken in preheated oven until internal temperature reaches 165°, about 1 hour to 1 hour 30 minutes.

5. Remove chicken from oven, and let stand 10 to 15 minutes. Carve chicken into desired pieces, removing herb sprigs, rosemary, and endives.

Serves 4. Active time: 15 minutes. Total time: 1 hour 45 minutes.

For more celebrity recipes, visit [PEOPLE.COM/FOOD](https://people.com/food). By **SARAH WEISS '23**

Photograph by **JENNIFER GAUSKY**

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WEEKLY

A-List Gift Guide
SNAG WHAT THE STARS LOVE!

Prince Harry

Paranza **ATLANTIS**
PARADISE ISLAND, BAHAMAS

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Three's company: **Nico Tortorella** and **Bethany C. Meyers** brought 8-month-old daughter Kilmer to the grand opening of Michelin-starred Chef Michael White's Paranza at the Cove, Atlantis Paradise. **BAHAMAS, NOV. 10**

Top Media Hits - Paranza



savor PROFILE

Flavor Profile

ON THE Cusp OF HIS LATEST CULINARY CONQUEST, MICHELIN-STARRED CHEF MICHAEL WHITE (BIOCHIBANCO) REFLECTS ON MAJOR MILESTONES AND DISHES ON THE OPENING OF PARANZA—HIS FINE-DINING EXPERIENCE SERVING UP COASTAL ITALIAN CUISINE AT ATLANTIS PARADISE ISLAND (ATLANTISBAMAMAS.COM).

BY ELISABETH BRIGHAM

To begin, can you walk us through your culinary history?

My father has always been a great home cook. I loved being in the kitchen with him when growing up—he was always whipping up something fantastic. I grew up in Wisconsin; the winters were absolutely freezing, so I found myself spending hours and hours in the kitchen making breads, soups and other recipes. Cooking soon became my true passion, and I knew deep down that it would eventually become my career. When I told my dad that I was going to be a chef, he responded with equal parts enthusiasm and concern: "Fantastic, but how are you going to make a living?"

Throughout my career, I've opened an array of restaurants around the country, garnered three stars from *The New York Times*, five simultaneous Michelin Stars, *Esquire* and *OQ Best New Restaurants* in America, and a number of James Beard Foundation nominations. This summer, I've been focusing on opening my latest restaurant, Paranza at Atlantis Paradise Island in Nassau, Bahamas.

What makes this opening so special for you?

Paranza is a true labor of love. It's a place where I can showcase my passion for Italian cuisine and my love for the Bahamas. I'm excited to share this experience with my guests and to see how they enjoy the food and the atmosphere.

What are some of the dishes you're most excited about?

I'm excited about the menu as a whole, but I'm particularly excited about the seafood. We have a lot of fresh seafood here, and I want to make sure we're showcasing it in the best way possible. I'm also excited about the breads and soups that I grew up making at home.

How do you think Paranza will be different from other restaurants you've opened?

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BY ELISABETH BRIGHAM

Do you have an extremely impressive lineup of restaurants already under your belt? What's something guests can always expect when dining at one of your new restaurants?

Could—an Italian preparation of rare fish—and homemade pasta for me. The common thread that ties all my restaurants together is a warm, inviting and elegant space making one feel special and entranced, yet comfortable at the same time. Creating community is paramount. I'm originally from Wisconsin, and so I can't help my Midwestern roots, albeit through in the space I work in. This is the only way I know how to be—everyone is welcome and will feel right at home at Paranza.

Do you have a specific menu item you're most excited about?

I am a big fan of the couch dish that I created in Paranza. Taking this seafood that is inherently Bahamian and blending it with Italian flavors is really exciting to me. As we were preparing to open Paranza, we were shooting images of the menu in the dining room and one of the local photographers said to me, "Chef, what kind of dish is that?" I said it was core—he couldn't believe I said I don't make it and said, "I've never seen couch prepared like this before, and it's amazing!"

How does Paranza stand out from other Atlantis restaurants?

Paranza is a love letter to Italy, offering innovative Italian regional cuisine in a fine dining setting at The Cove, the resort's elegant all-suite retreat. All of the dining experiences at Atlantis are unique and offer a nod to the Bahamas. I think it is so fabulous that the resort has thoughtfully designed a variety of dining experiences for guests and the local community that incorporate local flavors and customs. Joining such an accomplished group of chefs like José Andrés and Nobu Matsuhisa is really a highlight of my career. ■

Let's talk about Paranza. What can guests expect from the restaurant this summer?

I have been spending a tremendous amount of time at Paranza making sure that we deliver on creating unforgettable experiences for our guests. Award-winning design studio Jeffrey Beers International created Paranza's design that is inspired by both the Bahamas' gorgeous, vibrant ocean waters and white sand beaches, and Italy's dramatic coastline and sophisticated communities. We are fortunate to be able to use

Top Media Hits - Paranza

E L L E

E NEWS

Atlantis Paradise Island Commemorated 25 Years With a Brand-New Restaurant and CeeLo Green Performance

The resort's celebratory weekend kicked off with the star-studded opening of Chef Michael White's Paranza.



Entrepreneurs, singers, and actors gathered at Atlantis Paradise Island in The Bahamas this weekend for festivities honoring more than two decades of the iconic destination resort and its Royal Towers.

Following light bites and cocktails, The Royal 25th Anniversary Celebration kicked off on Friday with the grand opening of Paranza, led by Michelin-starred chef Michael White. "Paranza offers an opportunity for me to express my passion for the delicate intricacies of coastal Italian cuisine while exploring new flavors and tastes of the region," White said before guests indulged in a fine dining experience. "Expanding into the Bahamas and becoming part of the culinary landscape of Atlantis Paradise Island is simply an opportunity of a lifetime."



TODAY'S HOT PHOTOS



Skylar Astin

The actor seems to have a (pitch) perfect evening at the grand opening of Michelin-starred chef Michael White's Paranza at The Cove, Atlantis Paradise Island Bahamas.



Marcia Gay Harden

The Oscar winner also attends the celeb-filled culinary event.

Top Media Hits - Paranza



JOURNEYS

CARIBBEAN COOL: The private dining room at Paranza. Chef Michael White's new late eatery in the Bahamas.

A Taste for the Tropics

Celebrity chef Michael White brings his coastal Italian cuisine to the Caribbean.

BY TED HILGREN

Hidden inside a secluded tropical oasis at the Cove at Atlantis resort lies the island's newest restaurant in the Bahamas. Renowned chef Michael White, who won Michelin stars and numerous James Beard Awards, creating dining sensations like Marza Lido, and the Lardo Club, has brought his magic to Paradise Island with his latest dining experience, Paranza, named after the travels or sailing nets dragged along the bottom of the sea. "Paranza is the most important opening in my culinary career since Mareta," White declares proudly. "Paranza offers an opportunity for me to express my passion for the delicate artistry of coastal Italian cuisine while exploring new flavors and tastes of the region." "Insider" names have been flaking in the past recently, including Helena Christensen, Katie Couric, and Adrien Brody with girlfriend, Georgia Chapiro.

White masterfully fuses his signature coastal Italian cuisine with the local Caribbean flavors inside a sleek, modern upscale Bahamian version of a Malibu power room. Design studio Jeffrey

"PARANZA IS THE MOST IMPORTANT OPENING IN MY CULINARY CAREER SINCE MARETA."
—CHIEF MICHAEL WHITE

BAHAMIAN BOTE
Clockwise from top left: Chef Michael White, the dining room at Paranza, his new restaurant at the Cove resort, and a seafood dish on offer.

Beers International imagined the space with soaring ceilings, oversized custom blown-glass chandeliers, brass light fixtures in the shape of seashells, and a temperature-controlled glass wall colored terrazzo, and velvet blue banquettes evoke a breezy style. One would forget they were in the Bahamas at all if it weren't for the large windows overlooking the dramatic tropical beachfront scenery and azure sea.

Known for his innovative spin on authentic Italian fare, White dishes out everything from ricciola, locally sourced amberjack crudo with Fresno chile and basil, squid ink linguine, and polpo, grilled octopus with pan-cetta borstata beans and rosemary vinaigrette. There are also the more traditional handmade pasta, seared filets, and prime New York strip steaks on offer. The extensive dessert menu offers a perfect traniino and dark chocolate mousse, fresh mango sorbet, guava gelato, and coconut rice pudding with local fruit. As the locals say: "I straight!" which translates to, "It's all good!"

Top Media Hits - Paranza

NEW YORK POST Page Six

Danza's ruff life in paradise

TONY Danza was a long way from the dog eat dog streets of Manhattan over the weekend, hitting the tropics with other celebs.

Page Six reported last week that a woman on the Upper West Side was spotted yelling at the sitcom star, "Tony Danza, stop being an a--hole!" in the street — after he'd allegedly stepped over her oncoming pooch and exclaimed, "Get your dog out of my way!"

Another source said that, "there was no spat," and that "Tony saw a good-sized dog coming toward him and he knows the dogs in NYC have the right of way! He moved over to let the dog pass and the woman didn't pull back on the leash and the dog continued to

come toward him. He had to jump over the dog to get out of the way."

Either way, at the same time our story of the doggie dispute broke, the "Taxi" star had left for the Bahamas to celebrate the 25th anniversary of the Atlantis Paradise Island resort.

We hear Danza was hanging with VIPs, including **Katie Couric**, Oscar winners **Adrien Brody** and **Marcia Gay Harden**, fashion designers **Georgina Chapman** and **Cynthia Rowley** and model **Helena Christensen**.

The group hit the island via private jet and were seen celebrating at the opening of Marech chef **Michael White's** restaurant, Paranza.

A source told us: "On Saturday night, the fes-

tivities began with a private dinner at Nobu followed by a special performance by **Peter Cincotti** at Bar Sol ... Danza surprised the crowd and joined Cincotti onstage for a couple songs."

The source added, "Couric got in on the action and handed Danza a ukulele, which then brought the crowd to their feet for a standing ovation." (Danza has been known to entertain crowds spontaneously at Manny's Bistro on Columbus Avenue.)

Around midnight, **CeeLo Green** took the stage to sing his hits, and "the party continued into the wee hours ... in the famous Bridge Suite, also known as the Michael Jackson Suite," since the King of Pop once stayed there.

Tony Danza heads to Bahamas after NYC sidewalk pooch 'dispute'

Tony Danza was a long way from the dog-eat-dog streets of Manhattan over the weekend, hitting a beach paradise in the Bahamas with other celebs.

Page Six reported this past week that a woman on the Upper West Side was spotted yelling at the sitcom star, "Tony Danza, stop being an a--hole!" in the street — after he'd allegedly stepped over her oncoming pooch and exclaimed, "Get your dog out of my way!"

(Another source told us, however, that, "there was no spat," and "Tony saw a good-size dog coming towards him and he knows the dogs in NYC have the right of way! He moved over to let the dog pass and the woman didn't pull back on the leash and the dog continued to come towards him. He had to jump over the dog to get out of the way." Hey, we've all been there.)

Either way, at the same time our story about the alleged doggie dispute broke, the "Taxi" star was in the Bahamas celebrating the 25th anniversary of the Atlantis Paradise Island resort.



Also at the weekend festivities were 'Blue Bloods' star **Jamille Espinoza**, 'Scrubs' actor **Nico Tortorella** (who was "carrying his baby daughter around all weekend"), comedian **Amber Ruffin**, Daniel Benedict and Cinema Society guru **Andrew Saffir**.

Danza has previously been known to entertain crowds spontaneously.

In videos from 2021 and 2022, the star was seen singing songs like Bobby Darin's 1959 hit "Make the Kiss" at Manny's Bistro on Columbus Avenue to the delight of passersby. "This is exactly how New York is in my dreams," said one TikTok user at the time.

Top Media Hits - Paranza

Daily Mail

Jennifer Esposito's second husband Jesper Vesterstrøm, 46, looks A LOT like her first spouse Bradley Cooper, 48, as they snuggle in the Bahamas

Jennifer Esposito, 50, was seen with her handsome second husband, 46-year-old Danish fitness trainer Jesper Vesterstrøm, in the Bahamas this weekend.

Oddly, he looks a lot like her first husband, 48-year-old Bradley Cooper, whom she was wed to from 2016 until 2020.

The power couple were at the Atlantis Paradise Island Bahamas 25th Anniversary party at Bal de Royale at Atlantis Paradise Island.

They listened to Tony Danza singer and chatted up Helena Christensen, Katie Couric and Cynthia Rowley.

They were arm in arm before joining Chef White in the dining room designed by award-winning design studio Jeffrey Beers International.



Vesterstrøm is a Danish-based certified fitness trainer whom wed Jennifer three years ago.

He is also a DJ, coach, and windsurf instructor. He gained initial fame through his windsurf career.

His wife is best known for her roles in several films and TV series, such as Crash, Don't Say a Word and Blue Bloods.

Similar and Bradley had a very quiet romance.

They were caught kissing at the Indystyle and Warner Bros' Golden Globes party in January 2006.

When asked if they were an item, Esposito reportedly told People, "I'm not answering that."

In October 2006, the actors' reps confirmed their engagement to People. But they did not share where or when the engagement happened.

Their wedding took place in France, but they tried to keep it as quiet as they could.

Just four months after their wed, People confirmed Cooper and Esposito split. Esposito filed for divorce in May 2020, as first reported by TMZ.

"Jennifer Esposito has filed for divorce," the actress' rep told the outlet. "The area that she respect her privacy at this time."



Cooper's rep called the breakup "mutual."

According to divorce papers, Cooper and Esposito had been separated since April 5, 2020.

"It is what it should be," Esposito told People that August. "You have to move on. That's what life is about — talking a situation, making the best of it, and moving on."

In 2011, Cooper told Howard Stern that "it was just something that happened," according to CBS News.

Tony Danza, 72, is handsome in a suit as he hosts Atlantis Paradise Island event in the Bahamas... after John Stamos accused him of 'stealing' his girl

Tony Danza hosted Atlantis Paradise Island's 25th anniversary at The Bal de Royale in the Bahamas over the weekend.

The 72-year-old longtime actor — who was accused by John Stamos of stealing his 80s girl friend in new memoir — looked fantastic as he spoke at the star-studded extravaganza.

He even performed at the gathering, which included a cocktail reception and dinner at hotel and newly opened restaurant Silas.

The white-haired Hollywood fixture sang alongside a pianist and impressed his audience by playing the ukulele.

His act earned him a standing ovation from celebrity guests that included CeeLo Green, Marcia Gay Harden, and Katie Couric.



Fashion designer Cynthia Rowley, 55, was a proud mom as she posed with daughter Kit Clementine Keenan, 24.

The mother-daughter duo coordinated in light-colored mini dresses and open-toe heels.

Rowley beamed in a satin, champagne-toned shift with a bow belt tied around her trim waistline.

She added black wedge mules that were accented with a gold flower detail across the thick straps.

Her dark hair was pulled off her face and styled in a chic updo with a center part.

Meanwhile, her mini-me flashed tan lines on her chest while showing off her personal style in a cap sleeve dress with a corset bodice.

Keenan accessorized with sparkly silver add-ons that included a small clutch and heels.



There was also a celebration on Friday as the island celebrated the grand opening of Michelin-star chef Michael White's Paranza at The Cove.

Courts in attendance included fashion icons Georgina Chapman of Marchesa and supermodel Alan Lenoir.

Actors Adrien Brody and Nico Tortorella also jetted to the Bahamas by private plane to toast the big event.

They enjoyed pre-dinner cocktails before joining Chef White in the dining room designed by award-winning design studio Jeffrey Beers International.

Top Media Hits - Paranza



Stars Head to the Bahamas to Celebrate the 25th Anniversary of Atlantis & Opening of Paranza



Chef Michael White and Katie Couric

Katie Couric, Marcia Gay Harden, Jennifer Esposito and more stars were in the Bahamas to celebrate the 25th anniversary of Atlantis Paradise Island and the grand opening of its newest restaurant Paranza.

Couric told us, "It is such a fun location, so much to do," and Jennifer added, "It is beautiful here, we're very happy to be here." Marcia shared she was having "an absolute blast."

Michelin star Chef Michael White is serving up mouthwatering coastal Italian cuisine at Paranza, where along with a fabulous meal, you might just get a star sighting.

He told us, "There is a full gamut of pastas with seafood, meat entrees, fish entrees, we're using all types of seafood whether it be Bahamian lobsters, strawberry grouper — you name it we're using it at Paranza. And I couldn't be more proud of the kind of food we're producing here."

As for the celebrity guests, he shared, "We're very fortunate to have a lot of stars, and I've cooked for almost everyone so you never know who is going to pop up here."

Learn more at AtlantisBahamas.com.

Atlantis Paradise Island Celebrates 25 Years with an Event Spotlighting the Community

To commemorate the milestone, the iconic resort jetted in hundreds of A-list guests, debuted a new restaurant helmed by a Michelin-starred chef, and enlisted many Bahamas-based vendors.



ATLANTIS, BAHAMAS—*Atlantis Paradise Island Bahamas* has grown immensely since its inception in 1998, now boasting 4,000 guest rooms and 40 restaurants and bars set on 200 acres, which served as the perfect playground for its three-day 25th anniversary celebration Nov. 10-12.

After jetting in hundreds of A-list guests on private planes, a weekend of high-brow happenings included the grand opening of Paranza at The Cove—a swanky eatery helmed by Michelin-starred chef Michael White—a cocktail party at the resort's Nobu restaurant, and an evening of jazz music that was capped off with a performance by CeeLo Green.

Aside from pulling off a multiday extravaganza that played host to the likes of Katie Couric and Helena Christensen, to name a few—with the only snafu being "one charter flight taking off a little bit late coming in," said [Linda Stednick](#), the vice president of conference and banquet operations at the resort—Atlantis Paradise Island's anniversary was a case study in how to show the local community love. Stednick said the resort exclusively tapped Bahamas-based vendors, gifted from native establishments, and wove in educational moments that informed guests more about the region. (Did you know the Bahamas are made up of some 700 coral islands?)



Stednick, who started working at Atlantis Paradise more than two decades ago as a conference planning manager, noted just how important it is to give business back to the community, "especially in the Bahamas [where] the entire country lives off of tourism."

"So if we don't bring in a tourist—if we don't provide [locals] with business growth—they really aren't going to have it. Every major resort, including our Atlantis, feels a duty to give back to the community," Stednick added in an interview with BizBash.

Atlantis Paradise walked the walk, tapping Bahamas-based destination management company [Wildflowers](#) for all decor, including furniture rentals, florals, and the step-and-repeat at the anniversary party's opening night blue carpet event, dubbed the Bal de Royale. Stednick explained that aside from picking Wildflowers for its location, Atlantis Paradise enjoys working with the family-owned business, which was established in 2001 "at they say, in the garage."



Top Media Hits - Paranza

People

ET

GoodDay New York

Tropical Getaway



Marcia Gay Harden and Tony Danza are all smiles at the opening of Michelin-star chef Michael White's Paranza of The Cove at Atlantis Paradise Island on Nov. 10 in the Bahamas.

Must-See Celeb Sightings: November 2023

There is lots to be thankful for this November! See how these celebrities are kicking off the start of the holiday season.

Marcia Gay Harden



The actress attends the grand opening of Paranza by Michelin-starred Chef Michael White in Atlantis Paradise Island's The Cove in the Bahamas on Nov. 10.



Top Media Hits - Paranza

Daily Mail

Star studded soiree! Adrien Brody, Marcia Gay Hardin, Alex Lundqvist and more jet to the Bahamas for stylish grand opening of Michelin-star chef Michael White's newest restaurant

On Friday, November 10, Atlantis Paradise Island, Bahamas, celebrated the grand opening of Michelin-star chef Michael White's Paranza at The Cove. Guests in attendance included fashion icons Georgina Chapman of Marchesa, designer Cynthia Rowley and supermodel Alex Lundqvist.

Actors Adrien Brody, Tony Danza, Marcia Gay Harden and Nico Tortorella also jetted to the Bahamas by private plane to toast the big event.



© Getty Images for Atlantis PA



© Getty Images for Atlantis PA

+12 View gallery

Upon arrival, guests like Katie Couric entered a winding walkway that lead to the patio, which sits underneath a wooden pergola.

They enjoyed pre-dinner cocktails before joining Chef White in the dining room designed by award-winning design studio Jeffrey Beers International.

The expansive outdoor patio unfolds into the main dining space, featuring a color palette of earthy hues like coral and oak, smoky blues and bright cognacs.

The restaurant is inspired by both the Bahamas' gorgeous vibrant azure waters and white sand beaches and Italy's breathtaking coastline and refined cuisines.

Striking fixtures include hand-blown blue glass, custom lighting, oversized antique mirrors framed in iron arches and gold seashell accents.



Paranza means "small fishing boat" in Italian. The fine dining experience offers innovative Italian regional cuisine. The restaurant marks another milestone in Atlantis' 25th anniversary this year, as Chef White joins Nobu Matsuhisa (Nobu) and Jose Andres (Jale) in making Atlantis the only resort destination in the Caribbean with three Michelin star-rated chef concepts.

Paranza at Atlantis Paradise Island is the most important opening in my culinary career since Maria, said Chef Michael White. White is an accomplished chef awarded both James Beard and Michelin honors.

He has garnered critically acclaimed success for his culinary achievements, including the popular restaurants Al Forno, Osteria Morini, and Maria, which The New York Times gave a glowing three-star review.

At Paranza, Chef White's menu spotlights delicious house-made pastas, an abundance of seafood (including red snapper, cavala, and octopus), and his modern take on Italian classics, offering something for everyone.

Paranza offers an opportunity for me to express my passion for the delicate intricacies of coastal Italian cuisine while exploring new flavors and tastes of the region, he shared.

Expanding into the Bahamas and becoming part of the culinary landscape of Atlantis Paradise Island is simply an opportunity of a lifetime.

Dan Rattiner's Podcast: Gabrielle Bluestone, Journalist & Author

Dan's Papers

Page 60 September 8, 2023 DAN'S danpapers.com

DAN'S TASTE: FOOD & DRINK

Chef Michael White Set to Return to Midtown, Opens at The Atlantis



CHEF MICHAEL WHITE

After leaving his signature restaurant on the East End, is currently in the thick of it, integrating his attention on three new culinary ventures at once, including his much-anticipated return to Manhattan at the address of his once-famed A&L.

The deal indeed between White and landlord Thomas Sperre of the Midtown tower represents a bet on the revival of NYC's midtown office sector, which White says, is still reeling from COVID lockdowns and operating at only half-capacity.

Still, the internationally acclaimed chef says he's confident that the city's office workers will make their way back sooner than later, that weekday lunch



STAFF WE LUNCHE WITH: MICHAEL WHITE, CALABIAN CUISINE PARTNER AND RESTAURANT

business will continue to tick upward; and that he's learned more than a few tricks as the restaurant industry adapted on the fly through the pandemic.

"Of course, COVID was not good to any of us, as restaurateurs that were in Midtown for years closed ... we're just looking forward to getting people back into the area," says White, whose newest spot will be called Suan.

"Manhattan's been good to me, it's not going anywhere, there's been some trials and tribulations over the years, but we're doubling down on the idea that people will come back to the city," he says. "There's a lot of great things happening in midtown and I'm happy to be part of it."

White, who was preparing to take a do-over about break from restaurant operations with some family time at his Hampton home, says he's thinking about a full-on return soon. It's fourth month for so with Paranza, things couldn't be going any better and it's been well-received. The very pleasant

The Wisconsin born chef says visiting the backroads in East Hampton has always reminded him of his home state, and that he's a fan of Italian Parmo, as well as baked goods from Cornish, Bob from Cornish and flights from Collyer's.

"I'm a King Rulesy guy," says White of the Philadelphia sports team that's made its stop at the Hampton. "Listen, I see Eric Ripert there, I see Alex (Giammuschi), there, I see everyone else."

He says opening a restaurant in the Hampton is always in the back of his mind. "I think if I opened something out there, I would just be full-on there and not at all in 'I would be relaxing,'" he says. "The customers would love it, though. Because when you see guys, when are you opening on one here? It's a tough market, location, seasonally," said, he says, "never say screw about doing a 'single restaurant' on the water coast. 'I might do it sometime,'" he says.

Ostent, he says that that hospitality business that endured COVID, and made it through intact, have an advantage in the current market.

"You have to be smart about it now. If you survive during COVID, you can do almost anything now because you've learned how to maximize and optimize things and a whole host of things in order to make it," he says. "There are good reasons that we've all learned. We're all reaching another era and there's not one chef who's not working harder than they ever have before. Things feel a lot better than they did a year and a half ago. I'll be there, that."



THE DINING ROOM AT PARANZA IN THE ATLANTIS ISLAND

INSIDE: Long Island Top: Instagram

Top Media Hits - Paranza



Atlantis Paradise Island Welcomes New Restaurant by Michelin Chef Michael White



Image: The interior dining room of Paranza, Atlantis's newest fine dining option. (Photo Credit: Kovari Duncombe / Atlantis Paradise Island)

Atlantis Paradise Island now features a new Italian fine dining restaurant spearheaded by Michelin-starred chef Michael White, called Paranza.

The restaurant, which is located at The Cove portion of the resort, is one of three restaurants created by Michelin-starred chefs at the resort.

Paranza features house-made pasta, seafood and regional Italian cuisine, such as scampi with langoustine and fennel, lemon confit and oscietra caviar. The menu offers appetizers, prime entrees, such as the squid ink linguine and deserts, ranging from the all-popular gelato to other Italian favorites.



Michael White has been lauded by both James Beard and Michelin, gaining success at restaurants such as Ai Fiori, Osteria Morini and Marea. He's also opened the Lido Restaurant at The Four Seasons and The Surfside Club in Miami.

"Paranza at Atlantis Paradise Island is the most important opening in my culinary career since Marea," said Chef Michael White. "Paranza offers an opportunity for me to express my passion for the delicate intricacies of coastal Italian cuisine while exploring new flavors and tastes of the region. Expanding into the Bahamas and becoming part of the culinary landscape of Atlantis Paradise Island is simply an opportunity of a lifetime."



Top Media Hits - Paranza

inTouch

Hot Pics! See What Your Favorite Stars and Celebrities Are Up to This Week

See what your favorite stars have been up to this month in our photo gallery — scroll down to check it out!



Kevin Mazur/Getty Images for Atlantis Paradise Island Bahamas

John Molner, Chef Michael White, and Katie Couric attend the Grand Opening of Michelin Star Chef Michael White's Paranza at The Cove at Atlantis Paradise Island on November 10, 2023 in Nassau, Bahamas.

Tasting Table.

Michelin-Starred Chef Michael White Opens New Italian Concept In The Bahamas



"Paranza" may be Italian for "small fishing boat," but there's nothing small about this new Italian dining concept in the Bahamas. The "love letter to Italy" from Michelin-starred and James Beard Award-winning chef **Michael White** has officially arrived at Atlantis Paradise Island resort's all-suite retreat, The Cove, per a [press release](#). Paranza's opening comes just in time for Atlantis' 25th anniversary and makes the resort the only place in the Caribbean to boast three standalone dining concepts by Michelin-starred chefs. The new restaurant joins Nobu by chef Nobu Matsuhisa and Fish by chef José Andrés.

White is the culinary brain behind such prestigious culinary ventures as Ai Fiori, Osteria Morini, and Marea in New York City. The self-proclaimed [olive oil snob](#) recently served as the executive chef of The Lambs Club in NYC and opened the Lido Restaurant at The Four Seasons in Miami. Now, he's calling Paranza "the most important opening in my culinary career since Marea," via the press release.

The 9,000-square foot space was created by Jeffrey Beers International, the design studio behind such world-renowned restaurants as Gordon Ramsay's Hell's Kitchen and Dune by Jean Georges Yongerichten, among countless others. As they enter Paranza, guests are greeted with a patio beneath a pergola, an appreciation of the natural landscape that lets the ocean and white sand beaches speak for themselves. Inside, a classy yet tranquil blue-brown color palette features hand-blown glass, oversized antique mirrors, oak wood, and seashell-shaped brass light fixtures.

Dinner at Paranza



From crudo (meaning raw in Italian) to dessert, White has created elevated re-imaginings of classic regional Italian dishes with a focus on house-made pasta and [seafood](#). The dining experience at Paranza is something of a trip backward through time. Modern openers like amberjack with citrus Fresno chilis and red snapper with Lingurian olives and finger lime grace the crudo menu. For the antipasti course, it's truffled beef tartare with bottarga and grilled octopus with pancetta borloti beans and rosemary vinaigrette.

Plates start to lean more classic as the main course draws nearer, with squid ink linguine or red wine braised octopus with bone marrow. On to the entrees: brioche-crusted strawberry grouper or grilled swordfish with Sicilian caponata and zucchini, among others. No meal is complete without dessert, and at Paranza foodies can dig into dark chocolate mousse cake with vanilla gelato, or strawberry semifreddo with nougat and caramel.

Paranza enforces an "evening attire" dress code and isn't seating parties with children past 6:30 p.m. Service runs from 5 p.m. to 10 p.m. Tuesday through Sunday, with reservations recommended. If you order a crudo, first course, entrée, and dessert, you're looking at around \$150 per person before beverages and tip. Surely, it's a proper dining-out affair, but the pomp is fitting for all it's taken chef White and Atlantis to finally arrive in the Paranza scene.

Top Media Hits - Paranza

Life & Style

Out and About! Check Out What Your Favorite Stars Are Up to This Week

See what your favorite stars have been up to this month in our photo gallery — scroll down to check it out!



Kevin Mazur/Getty Images for Atlantis Paradise Island Bahamas

John Molner, Chef Michael White, and Katie Couric attend the Grand Opening of Michelin Star Chef Michael White's Paranza at The Cove at Atlantis Paradise Island on November 10, 2023 in Nassau, Bahamas.

JUST JARED

So Help Me Todd's Marcia Gay Harden & Skylar Astin Join Celeb Friends for Trip to the Bahamas for Restaurant Opening!



Before getting to work on season two of their CBS series *So Help Me Todd*, co-stars **Marcia Gay Harden** and **Skylar Astin** took a trip to the Bahamas alongside a bunch of other celebs!

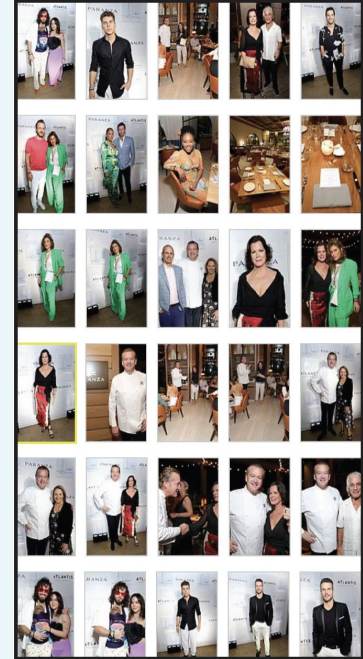
The actors were in attendance at the grand opening of Michelin-starred chef **Michael White**'s new restaurant Paranza at The Cove, which is located at Atlantis Paradise Island, on Friday (November 20) in the Bahamas.

Celebs jetted down on a private plane to celebrate the opening of the new restaurant, which is part of Atlantis' 25th Anniversary weekend celebration.

Also in attendance were **Adrien Brody** and **Georgina Chapman**, **Katie Couric** and husband **John Molner**, **Tony Danza**, **Jennifer Esposito**, **Amber Ruffin**, **Nico Tortorella**, **Nolan Gerard Funk**, **Ryan Cooper**, **Alex Lundqvist**, and more.

Nico was carrying their 8-month-old baby and was joined by spouse **Bethany Meyers**.

So Help Me Todd season two is scheduled to premiere on CBS in February 2024 and the cast can go back to work now that the actors strike has ended!



Top Media Hits - Paranza

People

Inside Lionel Richie's Star-Studded 'Dancing on the Sand' Weekend in the Bahamas

The 'American Idol' judge in partnership with VibeE headlined an island getaway weekend at Atlantis Resort full of music, food and famous faces



If Lionel Richie's on an island, there's a party going on right there.

The music legend and *American Idol* judge, 74, took to the Caribbean this month to headline "Lionel Richie and Friends Dancing on the Sand", a weekend experience for music fans that featured an intimate Q&A with the singer along with poolside parties and a star-studded concert series.

Put on by music experiential company VibeE, the weekend kicked off welcoming fans to the sprawling Atlantis Paradise Island Bahamas properties in Nassau, where guests were first invited to a poolside welcome reception with Lionel Richie's hits and island tunes in heavy rotation by the DJ.

As fans settled in to their accommodations, they were invited to enjoy a meal at the resort's celebrity chef restaurants, including *Paranza*, one of the newest by Michelin-starred chef Mike White. The menu features innovative Italian cuisine and seafood specialties like grilled sword fish with Sicilian caponata, zucchini and salsa pepe uva. Among the guests in town, actor and comedian *Craig Robinson* was spotted enjoying a meal at Paranza ahead of the weekend's performances.



Next up on the itinerary, Richie sat for a no-holds-barred interview in a theater full of his biggest fans, where he discussed his legendary career, from his *Tuskegee* beginnings as frontman of The Commodores to how he first found then maintained success as a solo artist. The *Idol* judge even poked fun at his A-list colleagues *Katy Perry* and *Luke Bryan*'s antics behind the scenes, crediting them with keeping him on his toes.



Atlantis Bahamas: How To Celebrate 25 Years Of Iconic Hospitality

The flamingo-pink towers at **Atlantis, Paradise Island Resort** in The Bahamas are instantly recognisable. If you didn't need your sunglasses to shield you from the Caribbean sun, then you definitely need them when gazing up at the pink structure, the turquoise sea a kaleidoscopic clash beyond.



One of the most legendary hotels in the world, this colossal resort is not only famous for its pink façade, of course, for it is also known for its ever-evolving offering and longevity within the fickle hotel industry, as it celebrates its 25th anniversary this year.

Forbes

When it comes to dining, there are a staggering 21 restaurants and 19 bars at Atlantis, catering to all tastes – from Nobu's high end Japanese fare to a casual cheeseburger at the new Shake Shack outlet, the first within a resort location. At the other end of the scale, but also new for this year is **Paranza**, which sees the celebrated Michelin-starred chef Michael White join Atlantis' Michelin-starred line-up, which already includes Nobu Matsuhisa and José Andrés (at Fish).



Paranza – meaning small fishing boat in Italian – is an ode to Italian coastal cuisine and is found at The Cove at Atlantis. The elegant dining room is dotted with olive trees, natural wood accents and pops of blue, with a menu bursting with chef Michael White's twist on the classics. Start with the crudo list, which includes tuna tartare and raw sliced scampi, before you choose one of the crowd-pleasing antipasti, including 'Frittura di Paranza' – crispy calamari, shrimp and zucchini – and 'Polipo' – grilled octopus with pancetta and borlotti beans. Singing from the menu is a selection of handcrafted pasta – the tagliatelle is not to be missed and has an incredible slow-cooked mushroom ragu – and the standout risotto with lobster, shrimp and calamari is an absolute winner. For Secondi, it's a toss-up between the brioche-crusted grouper or the grilled swordfish with Sicilian caponata. One bite and you'll be transported to a sunny coastal village in Italy, the dishes created with love, just like Mama used to make.

Top Media Hits - Paranza

BROKEN PALATE

Michael White in Paradise

The chef opens Paranza at Atlantis Paradise Island in the Bahamas right after announcing a new Manhattan restaurant in the works



Chef Michael White has an impressive list of accomplishments. His past New York restaurants Marea, Al Fiori, Osteria Morini, and Vaucluse were the epitome of fine dining, with the restaurants earning Michelin stars.

The chef, who released plans for a new restaurant in Manhattan, recently opened Paranza in Atlantis Paradise Island in the Bahamas. White joins notable chefs and Jose Andres (Fish), Alon Shaya (Silar), and Nobu Matsuhisa (Nobu) at the puggamatt of a resort, making it a destination for fine dining in a tropical setting.

Paranza taps into White's love of Italian fare with inspiration from the gorgeous waters and rich culture of the Bahamas. The chef sources strawberry grouper and conch harvested daily from just offshore, along with locally grown herbs and greens for his dishes.

Broken Palate spoke with White about the restaurant and what draws him to the Bahamas.

Broken Palate: How did Paranza at Atlantis Paradise Island come about? How did you make the decision to open a restaurant in the Bahamas?

Michael White: The New York/Long Island east coast corridor is very much the Atlantis demographic and the resort was in need of an Italian seafood concept. It was an easy fit and I'm excited to be here.

BP: Can you share how being in the Bahamas inspires the food at Paranza?

MW: The conch here is just amazing. We're talking about Mr. Brown, the fisherman harvesting them just that day. I asked him if there was ever a conch shortage and he told me, "Chef, there are thousands on the ocean floor!" There are also sea urchins and strawberry grouper. Fishermen spear them in the morning and I get a bucket of them in the afternoon. They're so fresh, I let them hang for a day. The scungilli (conch) has made it into the crudo section, and we have a spicy linguini with grouper on the menu.

On the other hand, we're also able to get the same products that we use in New York here. So we use the same Italian flours to do the pastas. That allows us to reproduce an Italian coastal experience with nuances from the Caribbean.

BP: Atlantis has quite the culinary star power with Jose Andres, Nobu Matsuhisa, Alon Shaya, and yourself. How important is it for destinations to have a robust culinary program?

MW: People have a choice. If you're not food-savvy, you're going to be super surprised with the offerings. If you are a food traveler, that's why you go to certain places. When I look at a place to visit, I ask, "Are we going to eat okay? That's not to say it needs to be high-end — it just needs to be good and honest."

BP: How often are you in the Bahamas?

MW: I'm there about four days every month. I'll be there the week after next for Atlantis' anniversary, in fact. If I put my name on something, I really want to nurture it and make sure the team is on point and fired up. Restaurants are very much an evolution all the time. They're not something that stays static.

BP: How do you stay in touch with your team when you're not there?

MW: With Facetime and WhatsApp. I can see everything right now. The chefs will show me a new ravioli like, "I'm there with them."

BP: That's interesting. I never thought of technology helping in the kitchen.

Celebrity Chefs, Blue Waters, and Tony Danza

Atlantis Paradise Island celebrates its 25th anniversary with new restaurants and a blowout celebration



Peter Cicciotti and special guest Tony Danza photo by Laine Doss

A quarter of a century ago, a pair of giant pink towers rose from tiny Paradise Island. Named after the mythical lost underworld city, Atlantis brought a bit of Las Vegas flash to the Bahamas with its water park, gaming, and plentiful dining choices.

25 years later, Atlantis is more than a casino resort in a tropical setting; it's home to some of the best names in culinary talents. Both José André and Nobu Matsuhisa have been represented by restaurants on property. They're now joined by Alon Shaya and Michael White, who both recently opened eateries at Atlantis.

The property recently hosted a dual celebration of both Atlantis' Silver Jubilee and the opening of Michael White's restaurant, Paranza. The soiree was filled with an array of A-list celebrities including Katie Couric, Marcia Gay Harden, Cynthia Rowley, and Adrien Brody. But, the celebrity sighting that got the cameras out was for none other than Tony Danza (more on how Danza charmed the crowd later).



Michael White and Marcia Gay Harden at the opening of Paranza Photo by Laine Doss

Paranza, located at Atlantis' chic Cove area, offers coastal Italian, something White has perfected over the years at New York's Marea and beyond. White takes cues from the Bahamas' warm tradewinds and crystal blue waters by offering a bounty of seafood items at Paranza including a good crudo selection including scungilli and amberjack. Local strawberry grouper is also a menu feature.

In an earlier chat with White, the chef said that the Bahamian waters inspired the menu at Paranza. "The conch here is just amazing. We're talking about Mr. Brown, the fisherman harvesting them just that day. I asked him if there was ever a conch shortage and he told me, "Chef, there are thousands on the ocean floor". There are also sea urchins and strawberry grouper. Fishermen spear them in the morning and I get a bucket of them in the afternoon. They're so fresh, I let them hang for a day. The scungilli (conch) has made it into the crudo section, and we have a spicy linguini with grouper on the menu." The pasta at White's restaurant is perfection including tagliatelle with wild mushroom ragu, parmigiano, and rosemary oil that is sublime.

Top Media Hits - Paranza



Atlantis Taps Renowned Chef Michael White To Drive Customer Loyalty in Bahamas



In an increasingly competitive hospitality industry, resort hotels are constantly seeking innovative ways to captivate their guests and ensure their return. One effective strategy that has proven successful is the addition of well-known chefs and their exceptional culinary creations by introducing renowned chefs and their gastronomic delights, resort hotels can elevate their dining experiences to new heights, enticing casino patrons to return year after year.

One such example is Atlantis in the Bahamas, which recently selected Michael White to open Paranza, a decision that exemplifies the importance of culinary excellence in boosting customer loyalty.

"Paranza at Atlantis Paradise Island is the most important opening in my culinary career since Marea," said Chef Michael White. "Paranza offers an opportunity for me to express my passion for the delicate intricacies of coastal Italian cuisine while exploring new flavors and tastes of the region. Expanding into the Bahamas and becoming part of the culinary landscape of Atlantis Paradise Island is simply an opportunity of a lifetime."



"As the only resort in the region to have three standalone Michelin chef experiences, Atlantis Paradise Island's incredible food and beverage team continues to be a culinary leader by introducing trailblazing concepts and offerings that cater to a variety of traveler tastes," said Audrey Osweil, President and Managing Director of Atlantis Paradise Island. "With Paranza, Chef White skillfully captures the essence of Italian coastal cuisine, adding another wonderful dining option for our guests."

Michelin-starred Chef White's new eatery is a love letter to Italy offering innovative Italian regional cuisine. Paranza serves as a fine dining experience at The Cove, the resort's elegant all-suite retreat. Paranza marks another milestone in Atlantis' 25th anniversary this year, as Chef White joins Nobu Matsuhisa (Nobu) and José Andrés (Fish) in making Atlantis the only resort destination in the region with three Michelin star-rated chef concepts.

Michael White is an accomplished chef awarded both James Beard and Michelin honors. He has garnered critically acclaimed success for his culinary achievements, including the popular restaurants Al Fiori, Osteria Morini, and Marea, which The New York Times gave a glowing three-star review. With an impressive portfolio of premium dining experiences, Chef White is globally renowned for his coastal Italian cuisine and gifted artistry toward ingredient-driven cooking. Most recently, he opened Lido Restaurant at The Four Seasons at The Surfside Club in Miami and served as executive chef of The Lambs Club in New York City.

In a world saturated with options, resort hotels must continually differentiate themselves to retain their customer base. While attractive accommodations, luxurious amenities, and exciting entertainment options are essential, the dining experience plays a pivotal role in creating lasting memories. By securing the services of reputed chefs, resort hotels can offer a unique and extraordinary gastronomic journey that sets them apart from their competitors.

At Paranza, Chef White's menu spotlights a medley of house-made pasta, an abundance of seafood, and his modern take on Italian classics, creating a symphony of flavors that showcase his passion for regional Italian cuisine.



The menu starts with Crudo, featuring signature dishes such as Ricciola, amberjack with citrus Fresno chilis and basil; Deticce, red snapper with Ligurian olives and finger lime; and Scampi, langoustine with fennel, lemon confit, and oscietra caviar.

Antipasti menu items include Manzo, truffled beef tartare with Parmigiano-Reggiano and bottarga; Polipo grilled octopus with pancetta borlotti beans and rosemary vinaigrette; and Frittura di Paranza, crispy calamari and shrimp with zucchini with lemon tocco.

With Primi, dishes lean into classic Italian fare: Linguine with squid ink, mixed seafood, Calabrian chili paste and breadcrumbs; Ferretti with red wine braised octopus, bone marrow, and basil and Risotto, acquerello rice with lobster, shrimp, and calamari. Entrées include Cernia, brioche-crusting strawberry grouper with cipollini, fennel, and saffron brodetto; Pesce Spada, grilled swordfish with Sicilian caponata, zucchini, and salsa pepe uva; and Tagliata, prime skirt steak with potato tortino, chiodini mushroom, and red wine sugo, among others. Desserts close out the experience with updated versions of classics, including Torta, dark chocolate mousse cake with vanilla gelato, Semifreddo, strawberry semifreddo with nougat and caramel and Cocco, coconut rice pudding with tropical fruits macadamia nuts, and a selection of sorbet and gelato.

Award-winning design studio, Jeffrey Beers International, created Paranza's design, inspired by both the Bahamas' gorgeous vibrant azure waters and white sand beaches and Italy's dramatic coastline and sophisticated communities. Upon arrival, guests enter a winding walkway that leads to the discovery of the patio, which sits underneath a wooden pergola and faces the stunning vista of Atlantis' famous Royal Towers.



White is collaborating with noted kitchen design consultants Next Step Design on Paranza and a trio of other projects. "Jason Russo has a great feel for what we are trying to accomplish," White said.

The expansive outdoor patio unfolds into the main dining space, permeated with earthy hues of cerused oak, smoky blues and bright cognacs. Handsome fixtures include hand-blown blue glass, custom lighting, oversized antique mirrors framed in iron arches and more. Three family-style tables are perched adjacent to the bar area, while a custom wine wall for temperature-controlled red varietals serves as a focal point to the entry of Paranza's private dining room, which features additional bespoke design elements, including oversized brass light fixtures in the shape of seashells.

Paranza complements Atlantis Paradise Island's 25th-anniversary celebrations throughout 2023. A multimillion-dollar renovation of The Royal Towers, a reimagined Atlantis Casino, and a series of experiential programming and partnerships mark a new era for the world-famous resort.

In a highly competitive market, resort hotels must constantly strive to offer something extraordinary to their guests. The addition of White's Paranza concept will serve to reinvent the Atlantis' dining brand. His expertly crafted dishes, combined with the stunning ocean views and impeccable service, provide a truly unforgettable dining experience that keeps guests coming back year after year.

Top Media Hits - Paranza

hospitality design

APPETITO Italian Food & Drink

Paranza Restaurant Debuts at Atlantis Paradise Island

Jeffrey Beers International helmed the design of chef Michael White's latest concept



Atlantis Paradise Island recently unveiled Paranza, a fine dining experience by Michelin-starred chef Michael White. A culinary love letter to Italy, the restaurant introduces innovative Italian regional cuisine to the Cove, the Bahamas resort's all-suite retreat.

Paranza—meaning small fishing boat in Italian—embodies an elevated yet welcoming design. Designed by Jeffrey Beers International, Paranza's aesthetic weaves together the allure of the Bahamas' azure waters and white sand beaches with the dramatic charm of Italy's sweeping coastlines and sophisticated communities.

Upon arrival, guests embark on a meandering journey through a winding walkway, before stepping onto a patio beneath a wooden pergola. The expansive outdoor patio seamlessly transitions into the main dining area, characterized by a warm palette of curved oak, smoky blues, and vibrant cognacs.

The space is furnished with thoughtfully chosen details, including hand-blown blue glass, custom lighting, and oversized antique mirrors elegantly framed in iron arches. Three family-style tables are positioned adjacent to the bar area, inviting a communal experience.

At the entrance of Paranza's private dining room, a custom wire wall housing temperature-controlled red varietals creates a striking focal point. Inside the space bespoke design elements—including oversized brass light fixtures shaped like delicate seashells—add a touch of coastal elegance.

"The goal was to create a fresh, clean, simple, yet elegant design with a sense of calm sophistication," says Robert Chamberlain, senior vice president of development at Atlantis Paradise Island. "In essence, a true reflection of the elevated Italian coastal cuisine that chef Michael White has brought to the Atlantis property."



Chef Michael White's Tropical Resurgence

The chef who hyper-charged Italian luxury dining in NYC discusses his new restaurant Paranza at Atlantis Paradise Island in the Bahamas, his foray into Miami, and his forthcoming return to Manhattan.



There's a very telling scene in a 2012 episode of *No Reservations* where Michael White is riding shotgun in Ferrari with Anthony Bourdain behind the wheel, whipping around a racetrack in Emilia-Romagna. While most people would look panicked or awkward with fear, White appears calm if a bit uncharacteristic, not because he's nervous about Bourdain's distracted and potentially dangerous driving, but because he is the kind of guy who likes to be in the driver's seat.

I come across the episode while preparing for my first trip to the famed food region of Italy, home to Parmigiano-Reggiano, balsamic vinegar, and mortadella di Bologna. It's my first season on the region's cuisine from White himself in 2010, when he was showing me the fresh pasta station in one of his early NYC restaurants, Osteria Morini. (A six-year-stint in Italy, and the Emilia-Romagna region, inspired his cooking, which is why Bourdain had sought him out as a co-host for an episode on the region.)

Back then, White was building the Alchemist group, introducing innovative coastal Italian to Central Park West or Morini, Italian fine dining at Ai Fiori, and rustic Emilia-Romagna cuisine at Morini. With a partner from the finance world, he built a restaurant empire that extended to Miami Beach, Dubai, Turkey, and Saudi Arabia. Then, White split from his partner—Jat's just reiterate that he doesn't like to ride shotgun—and left the group he'd created, and has had low enough that a Google search for Chef Michael White now auto-generates a "What happened to..." prompt about him.

At Paranza, you're also incorporating local ingredients, which can be challenging to source in the Caribbean. Can you talk about that?

The Atlantis and the whole team is really pushing to make food more important than it was at [Tropical] resorts even a few years ago. They've really ramped up their food offerings. We can get freshly sourced fish. For a chef, such as myself, and for the chefs that are from New York that are down here, it's really fun to get grocers that are [so fresh] that you need to let them rest for a day before you can even use them.



What are some other dishes that are unique to Paranza?

One of the fun things that we're using is the conch, or scungilli. Scungilli is a small snail, and it's well known in New York or New Jersey, but these are very large. We harvest them out of the shells and stock them in a mold and press them and freeze them, then slice them on a slicer so they're little ribbons, and I'm doing that in a spicy aglio olio-type tomato broth. When you're in Nassau in the Bahamas, you're usually having conch chowder with mango and onion and tomatoes, like a tropical salsa. At Paranza, we're using local product with an Italian method. It's fun to watch the reaction of diners who are used to eating scungilli as a Christmas or holiday dish, but having it with a chilled tomato broth versus lobster.

What else can you tell us about Paranza, including what made you want to open your first new restaurant in a while at Atlantis Paradise Island?

Sure. So what is probably the main customer of Atlantis is the East Coast corridor, if you will, so New York City, Boston, Long Island. It's really my customer base. And so when working with the developer Broadfield and Atlantis, and from wanting to have a restaurant that spoke to that clientele, it's really a natural for me to be there more than anything. It's also close enough that I can go once a month, and that's really what I was focused on, to make sure that if I have my name on the door, I want to be present.



You're speaking to me today from Miami. Do you call that home now or do you still live in New York?

I live in New York and have a place in the Hamptons, and just have an apartment here in Miami. It makes it that much easier to travel in and out and to go back and forth to the Bahamas and New York.

What can you say about any forthcoming restaurants?

We're working on quite a few projects. I'm working on my project [at 520] Madison Avenue, where my old Afto space was. [Afto was one of White's first hit restaurants in New York City.] We're under construction right now. And that will open in the third quarter of '24. So that's very exciting. It's a really great neighborhood; great lunch and dinner business. Having a flag in New York City is very, very important to me and I'm excited to be 17 months away.

We can't forget about Miami. How is that going?

We recently opened at the Fontainebleau. Mirabelle is a 250-seat restaurant focused on Italian seafood if you will, but at the same time there's great day-vised deals from that LaFleur, disco, boho, and real classics that you would see whether you were on the [Amalfi Coast](#) or in southern Italy, or even on the Adriatic. I'm having a lot of fun here in Miami, producing handmade pasta or doing a veal cutlet, which is something I haven't done. I really feel part of the fabric of Miami, and having something at Atlantis, and working on some new projects in Puerto Rico, this will definitely be part of my future going forward.

You've gone tropical on us?

Yeah, a little bit.