

# NEWS



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

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## **Highball & Harvest Names Scott Pizzo as Chef de Cuisine**

*The Ritz-Carlton, Orlando Grande Lakes boasts new chef and seasonal menu additions*

**Orlando, Fl. – (February 24, 2017)** – Highball & Harvest of The Ritz-Carlton Orlando, Grande Lakes has recently appointed Scott Pizzo as their new Chef de Cuisine. With a passion for southern fare and the evolving culinary scene in Orlando, Pizzo will oversee all culinary operations of the restaurant.

Pizzo's culinary career and roots in Central Florida began after his graduation from Le Cordon Blue Culinary School in 2007. He flourished as Chef Tournant under internationally acclaimed author and chef, Norman Van Aken at Norman's located at The Ritz-Carlton Orlando, Grande Lakes. His experience led him to Dragonfly Restaurant, where he took over the Chef de Cuisine position. Because of his adoration for American cuisine, and the desire to develop his skills, Pizzo made the move to The Ravenous Pig and Cask & Larder. Under Chef James and Julie Petrakis, he developed his zeal for southern inspired cuisine utilizing the region's agriculture and seasonal crops.

"We are thrilled to have Chef Scott Pizzo join the Highball & Harvest team", says Restaurant Manager Matt Cristi. "His creativity and ability to develop innovative dishes, coupled with his passion for Southern cuisine, are bound to heighten the Highball & Harvest dining experience, while still maintaining the refined element of The Ritz-Carlton brand. Chef Pizzo's culinary vision and unique perspective will enhance the synergy between his creations and the cocktails our talented bar team develop. The wealth of knowledge and experience that Pizzo brings will be an integral component of the restaurant's continued success."

Pizzo brings a commitment to bold, seasonal cuisine with new menu items such as: FL Grouper - made with Tokyo turnips, citrus braised black eyed peas, oxtail marmalade and ham chip; the Scallops and Rye made with

Hops and Barley, old fashioned gastrique and caraway. His passion parallels Highball & Harvest's homage to infuse ingredients from local farms and fresh produce from their on-site farm into each dish and craft cocktail. Continuing this legacy, Chef de Cuisine Scott Pizzo, will bring a refreshing twist to the southern culinary adventure the modern southern eatery celebrates.

### **About Highball & Harvest**

Highball & Harvest at The Ritz-Carlton Orlando, Grande Lakes combines rustic authenticity with Ritz-Carlton refinement to feature interactive dining, a novel rail-road inspired design, handcrafted cocktails and a creative menu. Open for breakfast, lunch and dinner, Highball & Harvest offers Low Country and Cajun inspired dishes infused with local Floridian citrus flavors using ingredients from local purveyors and the 7,000-square-foot on-site farm at Whisper Creek Farm. Complementing its cuisine, Highball & Harvest offers Central Florida's largest selection of wines from the cask, which ensures perfect temperature and freshness, and an interactive cocktail table complete with a high-end Japanese ice saw and Whisper Creek Farm fruits and herbs. For more information and reservations please call (407)393-4422 or visit our [website](#). Highball & Harvest is located at 4012 Central Florida Parkway Orlando, Florida 32837. Connect with us on [Facebook](#), [Instagram](#), and [Twitter](#).