



King NewsWire

Follow Us

[!\[\]\(666e09182d4cd268646ea700ea60dcdf_img.jpg\) Google News](#)[!\[\]\(c3d993ca47bfe2a953c700506ce31fa0_img.jpg\) Facebook](#)[!\[\]\(d66ff64371a51729ac8c1cdaa685ba6f_img.jpg\) Twitter](#)[!\[\]\(e3f8612927870f2e0f9f5989e6dd3064_img.jpg\) Instagram](#)[!\[\]\(003082e50e3009141f59bd5df831749f_img.jpg\) LinkedIn](#)[!\[\]\(17413706fd4997a1a4bdf85c6864eee1_img.jpg\) Pinterest](#)

Press Release Distribution Report

October 21, 2025

Company Name

Chef Adrienne's Vineyard Restaurant and Bar

phone

13054088386

Email

Adrienne@maximumflavor.com

Country

United States

Website

<https://www.ChefAdriannes.com>

Distribution Report

Chef Adriannes Vineyard Restaurant and Bar Earns DiRoNA Award of Excellence 2026 A Win for Independent Female-Owned Hospitality in America

Date Submitted: 2025-10-21

Recorded Full Page Placements* 1	Potential Audience Reach 85.8 M
King NewsWire Pickup  King NewsWire See Your Release	Google Pickup  See Your Release
Google News Pickup  See Your Release	
Yahoo Pickup  See your release	Bing Pickup  See your release

Your Submitted Press Release

In an industry dominated by corporate chains and celebrity-backed conglomerates, **Chef Adrienne's Vineyard Restaurant and Bar** has done the extraordinary: earning the **2026 DiRoNA Award of Excellence**, placing it among just **350 restaurants in the United States** to achieve this elite distinction.

For **Chef Adrienne Calvo**, the restaurant's founder, Chef de Cuisine , and visionary entrepreneur, the recognition is more than culinary — it's proof that passion-led, independent hospitality can still thrive in an unforgiving economic climate.

The Power of Independence in a Consolidating Industry

While major restaurant groups continue to expand through acquisitions and brand replication, Chef Adrienne's success underscores a different model — one built on authenticity, grit, and deep connection.

"We're living in a time when the true cost of doing business is higher than ever — not just financially, but emotionally," said **Chef Adrienne Calvo**, who opened her flagship restaurant at just 22 years old. **"Our survival isn't about scale or flash. It's about purpose, precision, and people."**

The **Distinguished Restaurants of North America (DiRoNA)** organization evaluates thousands of restaurants annually, awarding only those that embody excellence in food, service, and overall experience. For an independent restaurant to earn a spot on this list is exceedingly rare — for one owned and operated by a **female chef-entrepreneur** to do so is nearly unheard of.

Where the Magic Happens: On the Table, Not the Ceiling

At Chef Adrienne's, the focus has never been on opulence. There are no million-dollar chandeliers, no theatrics of excess. The magic, as Chef Adrienne says, **"lives on the table."**

Every dish tells a story — a blend of fine-dining technique, global inspiration, and emotional resonance. From the crowd favorite **Brown Sugar Crusted Salmon** to the now-iconic **French Onion Soup**, each plate captures the restaurant's guiding principle: **"Maximum Flavor, Zero Pretense."**

This authenticity has earned Chef Adrienne's a fiercely loyal following and transformed it into one of Miami's most consistently critically acclaimed independent restaurants — a rarity in today's dining landscape.

The Chef Wunderkind Turned Industry Voice

Hailed as a **chef wunderkind**, Chef Adrienne Calvo has evolved into a leading **voice for the business of hospitality**. With over **1.4 million followers across social platforms**, bestselling cookbooks, 5x Telly award and Emmy nominated YouTube Travel series and Podcast, and multiple national TV appearances (*The Today Show*, *Good Morning America*, *CNN*, and *Food Network*), she has built not just a restaurant but a movement.

This October, she will headline the **Denver Restaurant & Business Expo**, delivering her message, “*The True Cost of Business in Today’s Economy*,” — a candid exploration of what it really takes to sustain excellence in a post-pandemic, high-cost market.

Her insights blend **culinary creativity with business pragmatism**, offering lessons in leadership, financial adaptability, and emotional endurance that resonate far beyond the kitchen.

A Legacy of Excellence and Evolution

“Chef Adrienne’s Vineyard Restaurant and Bar isn’t just surviving — it’s thriving — in a time when even iconic restaurants are closing their doors,” said a DiRoNA spokesperson. “That’s not luck. That’s leadership.”

Chef Adrienne’s model prioritizes **experience over expansion**, balancing profitability with purpose. Her upcoming projects — including national culinary events, media appearances, and brand partnerships — continue to expand her influence as both **a chef and a business leader redefining the modern restaurant playbook**.

About Chef Adrienne’s Vineyard Restaurant and Bar

Located in Miami-Dade, **Chef Adrienne’s Vineyard Restaurant and Bar** is an independent fine-dining destination known for its immersive themed dinners, world-class wine pairings, and its signature “Maximum Flavor” philosophy. Chef Adrienne’s has been featured in *Forbes*, *Good Morning America*, and *The Today Show*, and is a recipient of the **DiRoNA Award of Excellence 2026** and 3x recipient of Wine Spectator’s award of Excellence.

For more information, visit www.ChefAdriannes.com

www.adriannecalvo.com

or follow @ChefAdrienne on Instagram and TikTok.

Contact:

(305)408-8386

BUSINESS INSIDER

Endpoint Name
Business Insider

Industry
Business

Potential Audience
88000000 visit/month

Distribution
[View Release](#)

Type
News Portal

Top 3 Visiting Countries
US,UK,CA

Logo	Link	Type	Industry	Top 3 Visiting Countries	Potential Audience
	View Release	News Portal	Business	US,UK,CA	88000000 visit/month