



Media Contacts:

Cheyenne Padgett, Quinn (Miami), 786.600.3954 x17, cpadgett@quinn.pr
Laura Neroulis, Quinn (Miami), 786.600.3954 x11, lneroulis@quinn.pr

Solé Miami, A Noble House Resort, Announces Nick Miller as New Executive Chef



A brand known for serving up eclectic menus, Executive Chef Nick Miller will blend his cultural background with out of the box techniques for the Sunny Isles Beach boutique resort

Miami, FL (February 2020) – Centrally located in Sunny Isles Beach, **Solé Miami**, A Noble House Resort in North Miami, has appointed California native Nick Miller, as executive chef at the oceanfront boutique resort. Having worked in prestigious restaurants along the West Coast (U.S.) including Noble House Hotels & Resorts’ Kona Kai Resort & Spa in San Diego, The Portofino Hotel & Marina in Redondo Beach and L’Auberge in Del Mar, Chef Miller will oversee all culinary operations for the property’s on-site globally inspired restaurant, **BALEENkitchen**, Liquid pool bar lounge, and manage all catering, in-room dining and special events.

“Nick has been a valuable member of the Noble House family for the past two years, not only executing culinary concepts successfully for the brand, but ensuring only the finest quality product and flavor combinations is served to our guests in a substantial way,” said Corporate Executive Chef Adam Votaw. “Bringing his talents to South Florida, he’ll play an integral role at Solé Miami where his magnetic personality and passion for creating global cuisine will complement the energetic BALEENkitchen brand.”

Inspired by the creativity in fusing various cultures through cuisine, Chef Miller began his journey in the culinary industry at the age of 15, working in his family’s restaurant, where his parent’s first met. Learning alongside his brother, Miller learned various skills and continued to thrive with various jobs; from catering luxury weddings and events, to handling back-of-house warehouse sales, to becoming a sous chef and then reaching his current home at Noble House.

“Growing up in the restaurant business, I’ve seen how food can bring people together, from farm to warehouse, to preparation and table presentation,” said Chef Nick Miller. “Diners care about what they eat, and culinary innovation and education is key. For my next chapter with Solé Miami, my goal is to create a dining experience worth remembering and a place where the community gathers in Sunny Isles Beach. Although located in a hotel, BALEENkitchen is truly a local hidden gem.”

For more information at Solé Miami, A Noble House Resort, please visit, <https://www.solemiami.com/>.

About Noble House Hotels & Resorts

Noble House Hotels & Resorts, Ltd., has been a privately held company for more than 30 years, originally founded in 1979 by owner Pat Colee as a commercial property development group. Officially transitioned in 1994, this Seattle, Wash. based company owns and manages a portfolio of 16 upper segment hotels and luxury resorts spanning the four coastal corners of America, including the newly refurbished Kona Kai Resort & Marina in Calif., Little Palm Island Resort & Spa in the Florida Keys, and The Edgewater in Seattle, Wash. For more information or to book reservations, visit www.NobleHouseHotels.com.

About Solé Miami, A Noble House Resort

Centrally located within the popular communities of Golden Beach, BalHarbour, and Aventura, the newly renovated SoléMiami, A Noble House Resort is a Sunny Isles Beach boutique resort offering various services and amenities including beachside concerts, an oceanfront pool, water sports and a daily fireside happy hour on the beach with build-your-own,

complimentary's more. Designed by Dupoux Design, the resort features 249 contemporary guest rooms and suites each with a private terrace and floor to ceiling windows, and where guests can choose from a variety of rooms overlooking city lights or sweeping ocean views – add 6,500 square feet of exquisitely appointed, naturally-lit banquet and meeting rooms and Solé Miami is lavish without the attitude. Peaking nearly 80 degrees year-round, guests can enjoy the nomadic lifestyle blend with their breakfast, lunch, dinner or cocktails at the award-winning ocean-front BALEENkitchen -- named one of Miami's top ocean front restaurants dedicated to fresh, locally sourced items that celebrates the flavors of the world. The best of everything Miami, shimmering over turquoise waters, Solé Miami is minutes away from the culture and night life of South Beach and the Art Deco District, as well as world-renowned shopping at the Bal Harbour Shops. For more information and reservations, please call 206. 786-923-9300 or visit <https://www.solemiami.com/>.

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