

# VIE®

people + places

## THE ART OF LIFE

Five Years of Sinfonia Gulf Coast  
The Sandra Brooks Jewelry Collection

## GET HEALTHY

COLA 2 COLA Physicians Guide

## THE VOYAGER

Kim Duke-Layden Visits  
South Lake Tahoe

## + PLUS:

Northwest Florida  
Vacation Guide

Brandan Babineaux Wins  
VIE's Photo Contest

Sabine Laguna Wins VIE's  
Summer Giveaway

# VINTAGE SWIMSUITS

THE OBJECT OF OUR AFFECTION



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# THE BUSINESS CORNER

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WHAT'S NEW IN BUSINESS FROM COLA 2 COLA

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## THE RESORT COLLECTION OF PANAMA CITY BEACH WELCOMES CHEF PHILIPPE OLIVIER ROBLES

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### Resort Executive Chef Joins the Company

*Photograph courtesy  
of The Resort Collection*

*The Resort Collection of Panama City Beach announced the hire of Philippe Olivier Robles as their new resort executive chef. In this position, Robles will be responsible for enhancing the food product that is presented to guests, ensuring consistency in food delivery and maintaining the highest standards of food preparation.*

*"We feel privileged to have someone with such refined culinary skill joining our talented team," said Tom Sparks, general manager for The Resort Collection. "We have always strived to provide delicious, quality food service to our guests, and I feel certain that we will continue to excel in this arena with Philippe in the kitchen."*



## PHILIPPE OLIVIER ROBLES

Robles, a graduate of Morlass Villas Haute-Vue Culinary School in France, brings more than twenty-five years of experience at highly respected dining establishments. Before joining The Resort Collection, Robles was executive chef for Sandestin Golf and Beach Resort. Prior to his tenure at Sandestin, he held the position of chef de cuisine at Criolla's Restaurant on Highway 30A in Santa Rosa Beach, Florida.

Robles' talent has carried him to positions in France, Switzerland, and Hawaii. Robles has worked for five-star fine dining restaurants such as the Ritz Carlton Hotel in Buckhead, Atlanta and the Ritz Carlton Hotel Maui, Hawaii. In France, the prestigious Restaurant Gerard's employed Robles' talent as did Hotel Du Bearn, Restaurant La Marmite, Hotel Du Palais, and Hotel Chiberta. His skills were further honed during his work at Noga Hilton in Geneva, Switzerland.

*"I am aware of the excellent culinary standards by which The Resort Collection has always set itself, and I look forward to adding my own strengths to this qualified team."*

—PHILIPPE OLIVIER ROBLES