

A
CULINARY
JOURNEY
LIKE NO
OTHER

FOOD
ART
CULTURE
PEOPLE
HISTORY
BEYOND



THE UNSEEN TABLE

CHAPTER I *An Exotic Botanical Expedition*

A MULTI-SENSORY CULINARY JOURNEY
THROUGH HISTORY, ART, AND IMAGINATION.

MIAMI ART WEEK / ART BASEL 2026
DECEMBER 1 – 5, 2026

PRESS KIT

MEDIA INFORMATION • EVENT OVERVIEW • FOUNDER STORY
HIGH-RESOLUTION IMAGES

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SOME
STORIES
ARE MEANT
TO BE TASTED

PEOPLE
IDEAS
FLAVORS
CULTURES
A BRIGHTER
TOMORROW



A LETTER FROM THE FOUNDER

IT STARTED WITH A CRAZY IDEA

People often ask me how The Unseen Table began.
The truth is, it wasn't part of a grand master plan. It started with a question:

"How do you create a million-dollar dinner in Miami?"

At the time, I was searching for a way to help fund another dream — Chef 911, a platform designed to create opportunities within the culinary industry.

As the idea grew, I began to realize that a single dinner could become something much bigger. It could create opportunities for chefs, culinary students, artists, performers, and hospitality professionals across the country.

Then life changed. After the passing of someone who had been an important mentor in my life, I found myself at a crossroads. I could focus on what I had lost, or I could move forward carrying the lessons that had been shared with me over the years.

One phrase always stayed with me:

"No gamble, no future."

Another lesson was even simpler:

"All we need is one yes."

One person willing to believe.
One opportunity.
One door to open.
One chance to keep moving forward.

So instead of giving up on the dream, I chose to build. I took the wisdom, encouragement, and belief that had been shared with me and poured it into something new.

What began as a fundraising idea became an experience. What began as an experience became a story. And what began as a story slowly transformed into a luxury brand dedicated to creativity, hospitality, and possibility.

Today, The Unseen Table stands as a celebration of imagination, craftsmanship, and the belief that extraordinary things can happen when people are willing to take a chance on an idea.

Chapter I, An Exotic Botanical Expedition, is only the beginning.

The chapters that follow have yet to be written.

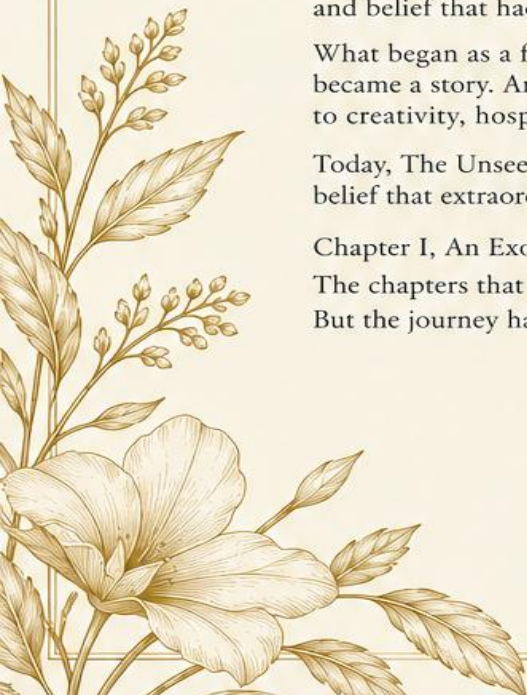
But the journey has already begun.

Nathalie Calderon

CHEF NATHALIE CALDERON
FOUNDER & CREATIVE DIRECTOR
THE UNSEEN TABLE

SOME
STORIES
ARE MEANT
TO BE
TASTED

MORE
THAN
A MEAL
A MORE
INCLUSIVE
TOMORROW





THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

MORE THAN A DINNER

A CULINARY JOURNEY BEYOND EXPECTATION

THE UNSEEN TABLE

The Unseen Table is an immersive luxury dining experience where cuisine, art, performance, and storytelling converge to create a world that exists for only a few evenings each year.

Every chapter is designed as a living narrative. Guests are invited to step beyond the traditional boundaries of fine dining and into an environment where every course, every performance, every artistic element, and every detail contributes to a larger story.

The experience unfolds through a carefully curated progression of culinary creations, visual artistry, live entertainment, and immersive design, transforming a meal into a journey of discovery.

At its core, The Unseen Table celebrates creativity, craftsmanship, hospitality, and human connection. It is a place where food becomes conversation. Art becomes experience. And stories become memories.

*“Some stories are
meant to be tasted.”*

A MULTI-CHAPTER CULINARY NOVEL

Unlike a traditional event, The Unseen Table is designed as an evolving collection of chapters. Each chapter explores a unique theme, destination, period, or idea through food and immersive storytelling.

CHAPTER I

AN EXOTIC BOTANICAL EXPEDITION

The first chapter in a decade-long culinary novel.

The future chapters have yet to be revealed.
But the journey has only just begun.

OUR MISSION

To create extraordinary experiences that inspire curiosity,
celebrate creativity, and bring people together through
the universal language of food.

SOME
STORIES
ARE MEANT
TO BE
TASTED

MORE
THAN
A MEAL
A MORE
INCLUSIVE
TOMORROW



THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

NEW
HORIZONS
SAME
HUMAN
CONNECTION

CHAPTER I

AN EXOTIC BOTANICAL EXPEDITION

The first chapter in a decade-long culinary novel.

Imagine stepping into a forgotten botanical sanctuary.
A place where nature, artistry, and gastronomy intertwine.
Where rare ingredients become discoveries.

Where every course reveals a new layer of a story centuries in the making.

Chapter I invites guests on an immersive exploration through the landscapes, cultures, traditions, and innovations that have shaped the American table. Inspired by the evolution of American cuisine and the countless influences that have contributed to its identity, this chapter unfolds through a carefully curated progression of culinary creations, visual artistry, performance, and storytelling.

Every detail has been designed to awaken curiosity.
Every course has been crafted to spark conversation.
Every moment has been created to transport guests beyond the expected.

A JOURNEY THROUGH

DISCOVERY
NATURE
CRAFTSMANSHIP
HISTORY
IMAGINATION
INNOVATION

THE EXPERIENCE INCLUDES

MULTI-COURSE TASTING JOURNEY
BOTANICAL-INSPIRED DESIGN
LIVE MUSICAL PERFORMANCES
CURATED VISUAL ART
IMMERSIVE STORYTELLING
LUXURY HOSPITALITY
UNEXPECTED MOMENTS OF WONDER

*"The journey begins
where curiosity leads."*

SOME
STORIES
ARE MEANT
TO BE
TASTED

EXPLORE TASTE DISCOVER BELONG



A
JOURNEY
THROUGH
TIME,
CULTURE
AND
CUISINE



PEOPLE
IDEAS
FLAVORS
CULTURES
A BRIGHTER
TOMORROW



THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

MORE
THAN
A MEAL
A SENSORY
JOURNEY

THE EXPERIENCE

AN EVENING DESIGNED TO BE REMEMBERED

The Unseen Table is more than a dinner reservation. It is a carefully orchestrated four-hour journey where cuisine, art, performance, and hospitality unfold as a single immersive experience.

From the moment guests arrive, every detail has been thoughtfully curated to create a sense of discovery, wonder, and connection.

No two moments feel the same.

No two courses tell the same story.

Every chapter unfolds one experience at a time.

*“For one evening,
the ordinary
disappears.”*



ATMOSPHERE
THAT WELCOMES



CUISINE
THAT TELLS A STORY



PERFORMANCES
THAT TRANSPORT

THE EVENING INCLUDES

- ◆ Multi-Course Tasting Journey
- ◆ Botanical-Inspired Environments
- ◆ Live Musical Performances
- ◆ Curated Visual Art
- ◆ Immersive Storytelling
- ◆ Luxury Hospitality
- ◆ Unexpected Moments of Wonder

DESIGNED TO ENGAGE THE SENSES

- | | |
|---------|--|
| TASTE | through culinary artistry. |
| SIGHT | through visual performance and design. |
| SOUND | through music and storytelling. |
| EMOTION | through shared experiences. |

SOME
STORIES
ARE MEANT
TO BE
TASTED

EXPLORE TASTE DISCOVER BELONG

THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITIONHISTORY
INGREDIENTS
PEOPLE
INNOVATION
A SHARED
TOMORROWTHE STORY OF
CHAPTER I

A 250-YEAR CULINARY JOURNEY

An Exotic Botanical Expedition invites guests to explore the evolution of the American table through the lens of food, culture, innovation, and discovery.

From humble beginnings and native ingredients to global influences and modern techniques, this chapter traces how ingredients, ideas, and people have shaped American cuisine over the last 250 years.

A journey through time, told not in words—but on the plate.

THE EXPEDITION EXPLORES

- ◆ Origins & Early Ingredients
- ◆ Cultural Exchange & Migration
- ◆ Agricultural Innovation
- ◆ Regional Culinary Traditions
- ◆ Scientific Discovery
- ◆ Modern Gastronomy
- ◆ The Future of Food

*“Different times.
The same curiosity.”*





THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

ART
CULTURE
CUISINE
CONVERGE

WHY MIAMI

A CITY BUILT ON POSSIBILITY

Every chapter requires a setting.
For Chapter I, that setting is Miami.

Not simply because of its beaches, skyline, or year-round sunshine. But because for one week each year, Miami becomes a global crossroads of creativity, culture, luxury, entertainment, and innovation.

Miami Art Week and Art Basel Miami Beach make it the largest arts festival in the United States, attracting artists, collectors, cultural leaders, entrepreneurs, celebrities, luxury brands, and private patrons from around the world.

It is a place where unexpected ideas find an audience. Where conversations become collaborations. Where art, design, hospitality, and business intersect.

Having worked alongside ultra-high-net-worth families, luxury brands, and private residential developments throughout South Florida, I witnessed firsthand the city's appetite for extraordinary experiences.

Miami embraces creativity.
It rewards ambition.

And it provides a stage where bold ideas can become reality.

For The Unseen Table, there was never a better place to begin.

MIAMI
1999

WHY MIAMI

- ◆ A Global Gathering of Collectors & Creatives
- ◆ A Hub for Luxury Hospitality
- ◆ A Celebration of Art & Innovation
- ◆ A City That Embraces the Unexpected
- ◆ A Place Where Ideas Become Opportunities

*"Some cities host events.
Miami creates moments."*



THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

ART
CULTURE
CUISINE
CONVERGE

THE CREATIVE COLLECTIVE

A GATHERING OF TALENT

The Unseen Table brings together chefs, artists, performers, hospitality professionals, and emerging culinary talent in a shared pursuit of creativity and craftsmanship.

Like the city that hosts it, the experience is shaped by diverse perspectives, disciplines, and backgrounds coming together to create something larger than any one individual.

THE COLLECTIVE INCLUDES

- ◆ Culinary Artists
- ◆ Pastry Chefs
- ◆ Mixologists
- ◆ Visual Artists
- ◆ Performers
- ◆ Hospitality Professionals
- ◆ Culinary Students

CREATING OPPORTUNITY

Through mentorship, collaboration, and shared experiences, Chapter I celebrates both established professionals and the next generation of creative talent.

“Extraordinary experiences are never created alone.”

EXPLORE

TASTE

DISCOVER

BELONG





THE UNSEEN TABLE
AN EXOTIC BOTANICAL EXPEDITION

FOOD
ART
CULTURE
PEOPLE
HISTORY
BEYOND

EVENT OVERVIEW

AT A GLANCE

THE UNSEEN TABLE

CHAPTER I: AN EXOTIC BOTANICAL EXPEDITION

An immersive culinary experience exploring 250 years of American culinary evolution through food, art, performance, and storytelling.

WHEN



DECEMBER 1 – 5, 2026

During Miami Art Week
Miami Beach, Florida

EXPERIENCE



- ◆ Multi-Course Culinary Journey
- ◆ Botanical-Inspired Storytelling
- ◆ Curated Visual Art
- ◆ Live Musical Performances
- ◆ Aerial Artistry
- ◆ Luxury Hospitality
- ◆ Immersive Guest Experience

CHAPTER I EXPLORES



A 250-year culinary journey through the ingredients, traditions, innovations, and cultural influences that have shaped the American table.



DESIGNED FOR

- ◆ Collectors
- ◆ Art Patrons
- ◆ Luxury Travelers
- ◆ Hospitality Leaders
- ◆ Cultural Tastemakers
- ◆ Private Clients
- ◆ Food Enthusiasts
- ◆ Luxury Brands & Creative Collaborators



COLLABORATION OPPORTUNITIES

The Unseen Table serves as a platform for thoughtfully curated collaborations across luxury hospitality, culinary arts, fashion, design, travel, automotive, jewelry, and lifestyle brands.

Each chapter presents opportunities for meaningful brand integration through storytelling, craftsmanship, innovation, and shared experiences.



THE UNSEEN TABLE MISSION

To create immersive experiences where food, art, culture, and storytelling converge to inspire curiosity, connection, and discovery.

*“An evening where history, imagination,
and hospitality share the same table.”*

EXPLORE

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AN EXOTIC BOTANICAL EXPEDITIONTHE
UNSEEN TABLECHAPTER I
An Exotic Botanical Expedition

The first chapter has been written.

A story of curiosity.
Of craftsmanship.
Of culture.
Of possibility.

And while every journey begins with a single step,
the most extraordinary discoveries are often
the ones still waiting beyond the horizon.

*“Some stories are meant
to be tasted.”*

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@THEUNSEEN_TABLE

MIAMI ART WEEK 2026

NEW
PLACES
NEW STORIES
ALWAYS
A SEAT
AT THE TABLE