

GENUINE BLOOMFIELD

Michael's Genuine Food & Drink Welcomes
Chef April Bloomfield & Winemaker Michael Moosbrugger
Cayman Cookout ~ Saturday, January 14, 8:00 p.m. ~ Camana Bay

passed hors d'oeuvres

gruyere beignets
filet of beef carpaccio with horseradish cream & arugula
lionfish tartare with citrus, thai basil & breadfruit chip
fried okra with heirloom tomato chutney

*Rose of Zweigelt & St. Laurent, Gobelsburger, Cistercien 2010 &
Sparkling, Schloss Gobelsburg, Brut Reserve Sekt NV*

first course

wahoo crudo
ginger puree & crispy skin

Grüner Veltliner, Gobelsburger, Lösterrassen, Kamptal 2010

second course

vegetable giardiniera
slow roasted pork shoulder & scotch bonnet aioli

Riesling, Schloss Gobelsburg, Zöbinger Heiligenstein, Kamptal 2009

third course

cayman rabbit & ricotta crespelle
wood roasted tomatoes & pecorino

St. Laurent, Schloss Gobelsburg, Haidegrund, Niederösterreich 2008

fourth course

lamb scottadito
chickpea & lentil salad

*Merlot, St. Laurent & Pinot Noir Blend, Schloss Gobelsburg,
Cuvée Bertrand, Niederösterreich 2008*

dessert

salted peanut caramel bar