

slow food day

est. 2012

Michael's Genuine Food & Drink Welcomes

Chef Jonathan Waxman

2.4.12

Farm-to-Table Dinner Featuring Local Farmers

Joel Walton, Patrick Panton, Donna Connolly, Paul Bodden, Hamlin Stephenson & Errol Watler

Welcome

JW Flip blood orange, ruby grapefruit, Cuban rum, meyer lemon-vanilla syrup
Bruschetta with lionfish tartar
Grilled Shrimp Spiedini with habanero salsa

First

Fritto Misto Thai eggplant, onions, & fennel
Salad of Conch arugula, purslane & seville orange

Second

Seasonal Pizza local tomatoes, spinach, bacon & cheese

Third

Whole Local Snapper
JW Chicken
Swiss Chard Gratin
Wilted Kale & Malabar Spinach

Dessert

Passion Fruit Coconut Semifreddo

To Drink

Sparkling: Fantinel, Prosecco, Friuli, Italy NV
White: Falanghina, Vesevo, Avellino, Italy 2009
Red: Nero d'Avola & Frappato, Planeta, Cerasuolo di Vittoria, Sicily 2009

Barbuto is located in the corner of an old garage in Manhattan's West Village, built to sell Rolls-Royce automobiles in 1939. We have about two thousand square feet, which makes for a smallish restaurant. The old garage doors were replaced a few years back, and the three new doors roll up anytime the weather allows. This gives us the air of a vacation spot, despite the grittiness of the city. We are close to the Hudson River and the breezes off the water are magnificent. The kitchen, with its huge pizza oven and grill, is wide open to the dining room. It also has a big kitchen table that is the setting for many a festive occasion. The chairs are mismatched, the wine list mainly Italian, the tables unadorned mahogany, the napkins are kitchen towels. The waiters' shirts are etched with a caricature of our Barbuto dog... The food is a bit brash and is served on simple white or off-white Barbuto plates. The coffee is Italian; the bread is breadsticks or *ciabatta*; and good olives and olive oil garnish the table. The bar can get pretty hectic, especially in summer, but everyone loves eating and drinking at the bar.

~ Jonathan Waxman, ITALIAN, MY WAY:
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This menu meets Slow Food South Sound & Department of Environment approval.
(gen• u• ine) [jen-yoo-in] - adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere