

Ark of Taste Benefit Dinner

Slow Food Miami & The Kampong
November 29, 2012

by

Chefs Michael Schwartz, Bradley Herron and Hedy Goldsmith
Michael's Genuine Food & Drink

Welcome Reception

“Veronique” Signature Grey Goose® Vodka Cocktail

Shrimp toast banh mi

Oyster's sea grape mignonette

Royal Red Shrimp cocktail with heirloom tomato

Pork croquettes sea grape mustard

Sea grape gazpacho

Rosé of Pinot Noir, Peter Jakob-Kühn, Stock & Stein, Germany 2011

First

Royal Red Shrimp

fermented chilis, avocado,

green zebra tomatoes, mizuna, sea grapes

Grüner Veltliner, Kirchmayer, Kamptal, Austria 2011

Second

Pan Roasted Golden Tilefish

Braised fennel, royal reds, preserved lemon, capers, parsley

Chenin Blanc, Domaine Laffourcade, Savennières, Loire Valley, France 2009

Third

Roasted Squab

with sea grapes, saffron, mint, couscous, yogurt

Pinot Noir, Anne Amie, Cuvée A, Oregon 2010

Dessert

Served Family Style

Sea grape + Dried Fruit Schiacciata
Tangerine, Anise + Rosemary

Housemade Ricotta
with candied citrus drizzled with local honey and Lucini olive oil

Boards of Bittersweet Chocolate

Citrus Mostarda

Sea Grape Gelees

Panforte / Torrone

Assorted Biscotti

Spiced Candied Pecans

Muscat, Viña Tabali, Late Harvest, Chile 2010

“Cherry Almond Froth”
Signature Night Cap by Grey Goose® Vodka

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Beeheaven Farms, Endlessly Organic,

All proceeds benefit the
Slow Food Miami Edible School Garden Program and
The Kampong National Botanical Garden.