

CELEBRITY COOK-OFF DINNER

Chef Cindy Hutson

Chef Brendan Mica



Summer Stone Fruit Salad

Crispy Endive, Nectarines, Plums, Apricots and Roasted Peach Vinaigrette, Spiced Pecans and Crumbled Feta

Heirloom Cherry Tomato

Queso Fresco, Golden Basamic, Malanga, Cilantro



Pascual Toso Brut Sparkling, NV, Mendoza, Argentina



Pan Seared Cobia Filet

Smoked Tomato Creole Sauce, Sweet Corn, Vidalia Onions, Slow Cooked Grits, Creamed Garlic and Key West Shrimp

Grilled Chili Rubbed Cobia

Morel Mushroom, Pancetta, Sweet Pea Hash



Dona Paula, Los Cardos, Sauvignon Blanc, 2011, Mendoza, Argentina
Bodega Norton, Torrontes, 2010, Mendoza, Argentina



Braised Short Rib Crepes

Caribbean Butter Beans, Vine Ripe Grape Tomatoes and truffled Espuma

Latin Braised Short Rib

Roasted Tomato Puree, Preserved Lemon, Chimichurri



Clos de Los Siete, Red Blend, 2008, Mendoza, Argentina
Meiomi, Belle Glos, Pinot Noir, 2009, California, USA



Heath Bar Crunch Bread Pudding

Toffee Swirl Ice Cream and Rum Butter Caramel

Huckleberry Plantain Bread Pudding

Amaretto Cream



Essensia, California Orange Muscat, 2007, USA *and* *Jaillance, Clairette de Die, France*

Dessert Rum by Rums of Puerto Rico



Wines of Argentina



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KEY WEST BACCHANALIA, JUNE 10TH 2011



PRE-DINNER COCKTAILS:

Framboise 75 by **Tony Abou-Ganim** brought to you by



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