



DINE

F O R T L A U D E R D A L E

THE GRATEFUL PALATE CATERING & EVENTS

MAY 25, 2022

M E N U

FIRST COURSE

Pig N2 (Crispy French Terrine). Wilted Rainbow Chard, Pommery Cream.
By Chef James Cawley, Shooters Waterfront/The Grateful Palate Catering and Events.
WINE PAIRING: Voche Blanco Rioja, Spain

SECOND COURSE

Salad. Artesian Lettuce, Cherries, Goat Cheese Half-Moons, Roasted Pecans and Berry Gastrique with Lavender Vinaigrette.
By Chef David DeLeon, Arc Culinary.
WINE PAIRING: 1890 Manzanos Rose Rioja, Spain

THIRD COURSE

Fish Crudo.
By Chef Austin Blake, No Man's Land.
WINE PAIRING: Berceo Crianza Rioja, Spain

FOURTH COURSE

Crab Stuffed Shrimp.
By Alexis Morgan, Eddie V's.
WINE PAIRING: Gonzalo de Berceo Reserva Rioja, Spain

FIFTH COURSE

Banana Upside Down Cake, Salted Caramel Gelato.
By Annabelle Asher, The Capital Grille.
WINE PAIRING: Voche Graciano, Rioja, Spain

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