

Swank Specialty Produce presents

# Gaucha Asados

~ Canapes ~

~ Vital Tone~

*shaved veal, anchovies, lemon, parsley, capers*

~ Wood Fired Tuna Crudo~

*roasted garlic aioli, sourdough bread, tomato water*

~ Cornish Crab Tartlet ~

*valdeon cheese, saffron-cardamom aioli*

~ Chicken Liver Pate ~ *crispy torta frita, pickled radish*

~ Country Sourdough ~

FLOUR & WEIRD DOUGHS | MIAMI

~ 1st Course ~

**EMERSON FRISBIE**

SWANK FARMS | LOXAHATCEE

*emerson frisbie @clandestine\_culinary*

*Swank Salad - swank greens, tomatoes, avocado, hearts of palm, cilantro vinaigrette, pickled shallots*

~ 2nd Course ~

**SEBASTIAN BENITEZ**

LOS FUEGOS BY FRANCIS MULLMAN | MIAMI BEACH

@sebastianbenitez82

*Beets "Cooked in Ashes" Carpaccio ~ pistachio yogurt, shallot vinaigrette, garlic chips, fresh flowers and herbs salad*

~ 3rd Course ~

**FABIAN DIPAOLO**

ESME HOTEL | MIAMI BEACH

@fabian di paolo

*Grilled Beef Ramp (Nature's Cut)*

*w/ squash "al plomo", treviso lettuce, pickled shimeji mushrooms*

~ 4th Course ~

**GUILLERMO P. ELEICEGUI**

HILTON | WEST PALM BEACH

@chefguicheff

*Angus Grass Feed Beef Tenderloin (Nature's Cut) - black garlic purée, pickled pearl onion, Swank baby greens, chimichurri*

~ Dessert ~

**RENATA FERRARO** | @theweirddough

FLOUR & WEIRD DOUGHS | MIAMI

*"Milojas de la Nona" dulce de leche, burnt seasonal fruits, vanilla ice cream, whisky, toasted walnuts*

@swankspecialtyproduce | #swanktable