



slow food exotic fruit BRUNCH

Menu

CHAMPAGNE RECEPTION

AMUSE BOUCHE

A shot of avocado

A shake of mamey

Tropical fruit spritzers

WINE

Bonterra Rose 2007

Bonterra Sauvignon Blanc 2007

Brown-Forman Wines

ENTRÉE

Baked banana French toast with canistel butter
and warm maple syrup

Mango “a troix” with organic scrambled eggs

Canistel soup

Organic mixed greens, mango and avocado salad with
tropical fruit infused vinaigrette

Spicy ceviche with carambola mango salsa

DESSERT

Williams Grove exotic tropical fruit salad with
lemongrass mint syrup

Jackfruit coconut cake with cardamom
rum crème anglaise

Peet’s Fresh Roasted Coffee Guatemala, San Sebastian



Special thanks to:

Marcelo Marino

Rachel O'Kaine

Susan Sadaka

Lya Guinazu

VOLUNTEERS:

Soco Rojas

From Le Cordon Bleu Miami: Chef Mitchell, Chef Diane, Student Ambassadors, Chef Baet, Carving Club, and students volunteers