

*Demonstration Dinner with Executive Chef Jimmy Everett
and Chef Tommy Coombs from Driftwood Boynton Beach*



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May 8, 2023 6:30pm-9pm

APPETIZER

Crispy Kai Kai Kale, Pecorino

1ST COURSE

*Wood fired Kai-Kai pole beans, marsh hen mills benne butter,
crispy garlic*

2ND COURSE

*Ricotta dumplings, kai-kai tomatoes, roasted garlic, kai-kai happy
rich, parmesan Reggiano*

3RD COURSE

*Local Fish, smoked kai-kai eggplant, kai-kai Swiss chard,
za'atar beurre blanc*

DESSERT

Kai-Kai beet and 51/50 chocolate pot de crème



***IN ORDER TO MAINTAIN THE INTEGRITY OF THE CHEF'S MENU, NO
MODIFICATIONS OR SUBSTITUTIONS. ***

Crispy Kale

2 bu kale, stems removed, washed.

1 tbsp olive oil

1/4 cup grated pecorino Romano.

Salt to taste

Evenly coat kale leaves in olive oil. Spread in single layer and sprinkle with grated pecorino and salt. Dry in a low oven or dehydrator until crispy

Marsh Hen Mill Benne Butter

Benne Seed Dressing (3 cups)

100g toasted benne seeds

50g soy sauce

50g sake (cooked out)

70g rice vinegar

20g honey

70g water

100g canola

Blend everything except the canola oil until very smooth, emulsify the canola oil in slowly.

Crispy Garlic

1 cup minced garlic
4 cups canola or frying oil.

Add minced garlic to a small pot and cover with plenty of cold water. (At least 4x by volume) Bring to a simmer. Strain garlic and spread evenly to dry. Once dry, add garlic and canola oil to a pot. Slowly bring up, stirring frequently until light golden brown. Drain from oil and lightly season with salt if desired.

Za'atar beurre blanc (about 1 1/2 cups)

1 cup white wine
1ea shallot, sliced.
1 splash of heavy cream (optional)
8oz butter, cubes in 1/2-inch cubes
Za'atar spice to taste
Lemon juice to taste.
Salt to taste

In a small sauce pot, add wine and sliced shallot, reduce on high heat until almost dry. Lower to very low heat. Adding a splash of cream at this stage will help stabilize the sauce which is especially helpful if not using right away. Slowly whisk in butter cubes just a few at a time. You don't want this to get too hot or it will break. You may need to go back and forth on and off the heat to keep the right temperature. Once all your butter is in, remove from heat and season with salt and lemon juice. It should be aggressively seasoned. Carefully whipping with an immersion blender at this point will help thicken and stabilize but not necessary. Finish with desired amount of za'atar spice and hold covered in a warm place until use.

Za'atar Spice (with black lime)

50g coriander
10g cumin
25g fennel seed
15g dry thyme
10g black pepper
6g salt
100g benne seeds or white sesame seeds
1 ea. black lime (Or sumac)

Toast the spices and benne seeds separately. Combine everything except the benne seeds and grind in a spice grinder. Mix in the benne seeds.

Beet Pot De Crème (2 cups)

5ea egg yolks
60g brown sugar
4g vanilla paste
4g salt
130g beet purée
330g heavy cream
60g bourbon (cooked out)
40g chocolate

Individually wrap beets in foil and roast in 350f oven for 2 hours or until cooked through. Remove foil and skins using a towel. Blend beets smoothly in blender. Cool purée and set aside.

Add bourbon to a pot, carefully ignite the bourbon and allow alcohol to cook out. When the flame burns out, it's done.

Add heavy cream brown sugar, vanilla, beet purée and cooked bourbon to a pot, bring to just below a simmer, add chocolate off the heat. Stir in chocolate until completely melted.

Place egg yolks in a mixing bowl, temper them by slowly whisking in your hot mixture, return everything back to the pot and carefully stir over low heat until it thickens. Cool down placing plastic directly on the surface to prevent skin from forming.