## **Progressive Wine Dinner** A Taste Here, a Taste There and Always a Safe Ride Home

The progressive dinner was a food and wine delight! First stop, Sundowners, flowing. at mile marker 104, for champagne and hors d'oeuvres. The menu included fried wild mushrooms with white truffle oil, Cilantro Lime Chicken Satay with homemade peanut sauce and Rosemary Garlic Marinated Shrimp. All to die for. The food complimented by lots of Charles de Fere Blanc de Blanc, France. Our limo from Paradise Transportation was waiting and about 30 of us piled in. Our next stop Pontunes Marina Tiki Bar and Grille at mile marker 107 where we were greeted by our chef's, Oscar and Stefan. The Leche de Tigre (Tiger milk) a Peruvian ceviche, promises to "awaken the spirit within". And the braised artichoke was an artichoke filled with florida lobster, topped with tomato hash and garnished with fried leek oil, a gourmets delight. At this stop the Louis

Benard Cotes du Rhone Rose, France was because that is all we got, a taste. At

I didn't want to leave but it was time to head to our next stop, Jimmy Johnson's Big Chill at mile marker 104. There we were greeted by our host Mark Charles. We were served a healthy portion of Malanga Root Crushed Mahi with Grilled Mango and Papaya Relish, a fish connoisseurs delight complimented by Anton Iby Zweigelt, Austria.

Again, too soon, we have to go to our next destination. Our limo dropped us off at Taster's Grille in Tavernier. The meny was a Braised Veal Short Rib over Creamy Stilton Cheese Polenta topped with Roasted Shallot and Charred Rosemary Demi Glace. That is a lot of words for what was actually a large bone with a tasteful but slimy piece of meat slightly bigger than a guarter. Maybe that is why they call it Taster's,

that point we didn't care, the DeLoach California Merlot made up for it.

Next it was time to finished where we started. We headed back to Sundowners to enjoy dessert with our gracious host Bobby Stoky. We indulged in desert Profiteroles, Choux Pastries filled with French Cream and drizzled with Dark Chocolate. Fresh made Baby's coffee and Batasiolo d' Asti, Piemonte, Italy. Heavenly!

At the nights end some of us realize that our cars had too much to drink and were abandon it for a safe, humorous and delightful ride home with Mom's Taxi, 305-852-600. A fabulous time was had by all!

For info on the next Progressive Wine Dinner call Sue Finney 305-394-3736. A special thanks to Premier Beverage for the wine lessons.



