

## FOCUS / DOSSIER

Roasted Foie Gras Poached Quince  
Crisps Ginger Bread at Setai



## SOBE FOR THE MASSES

## A GUIDE TO THE SOUTH BEACH WINE &amp; FOOD FESTIVAL

by SARAH LISS

Looking to get a fill on food and wine without having to shell out the big bucks? Fret not — 944 has scoured the South Beach Wine & Food Festival schedule, finding the events sure to leave guests full, buzzed or both.

#### HAPPY HOUR SOBE STYLE:

##### Cocktails and Claws

A weekend of gluttony begins with this mini-feast featuring one of South Beach's most iconic crustaceans — fresh stone crabs. The claws and zesty key lime pie are courtesy of George Stone Crabs, a purveyor that works directly with Keys fishermen to source the never-frozen seafood. Playing host for the evening is celeb chef Laurent Tourondel, whose impeccable BLT Steak is already a local favorite. Head to the rooftop of the Betsy for this sundown soiree and feast on the oceanic delicacies and sides by Tourondel including jalapeño cornbread, charred corn with cayenne and lime, and a green papaya slaw with cilantro. Wash it all down with Loire Valley wines and get ready for a decadent weekend.

Friday, February 26, 5-6:30 p.m., \$85 | Betsy Hotel, 1440 Ocean Drive

##### Mischief in the Garden of Agave

##### Presented by Hornitos

This ticket will get guests four hours of open bar — guests should prepare to pace themselves. The good folks at Hornitos Tequila are out to convince Miamians that the agave liquor is just as smooth and drinkable as any favorite vodka; as a result, they've put together a cocktail menu that mixes the versatile spirit in drinks like the Hornitos Tequila Hornipolitan made with tequila, triple sec, lime and cranberry. The tasty drinks, along with Cirque du Soleil-style performers, round out this debauchorous Friday night party.

Friday, February 26, 10 p.m.-2 a.m., \$85

Sagamore, 1671 Collins Avenue

**Dim Sum & Disco at the Setai**

**Hosted by Ming Tsai and Jonathan Wright**

It will be a dim sum bonanza at the Setai with this late-night event. The hotel's Executive Chef Jonathan Wright hosts an Asian disco party with TV personality Ming Tsai, Chef David Muñoz Rosillo of DiverXo in Madrid, Chef Tim Cushman of o ya in Boston and Miami's Tropical Chinese Restaurant. Get ready for creative takes on Asian fusion like Malaysian Laksa with crab claws, noodles and poached quail eggs. The dim sum offerings include a scallop rendition, layered with black truffle, wrapped in Iberico ham, all in a puff pastry and baked. Slow-cooked duck eggs served with a jellied Peking duck broth and envoi mushrooms will also be served, as well as sea urchin and caviar with pickled ginger wrapped in thinly sliced salmon and shiso leaves, which is then deep-fried in a tempura batter.

It wouldn't be a SBW&FF without a few cocktails. Mixologist Tony Abou-Ganim will be concocting libations using Ty Ku liquor and glasses of Rose wine courtesy of Chateau D'Escians. As for disco flair? Keep an eye out for a mirror ball and plenty of Bee Gees and Gloria Gaynor to keep everyone dancing with their pork buns.

*Saturday, February 27, 11 p.m.-2 a.m., \$150*

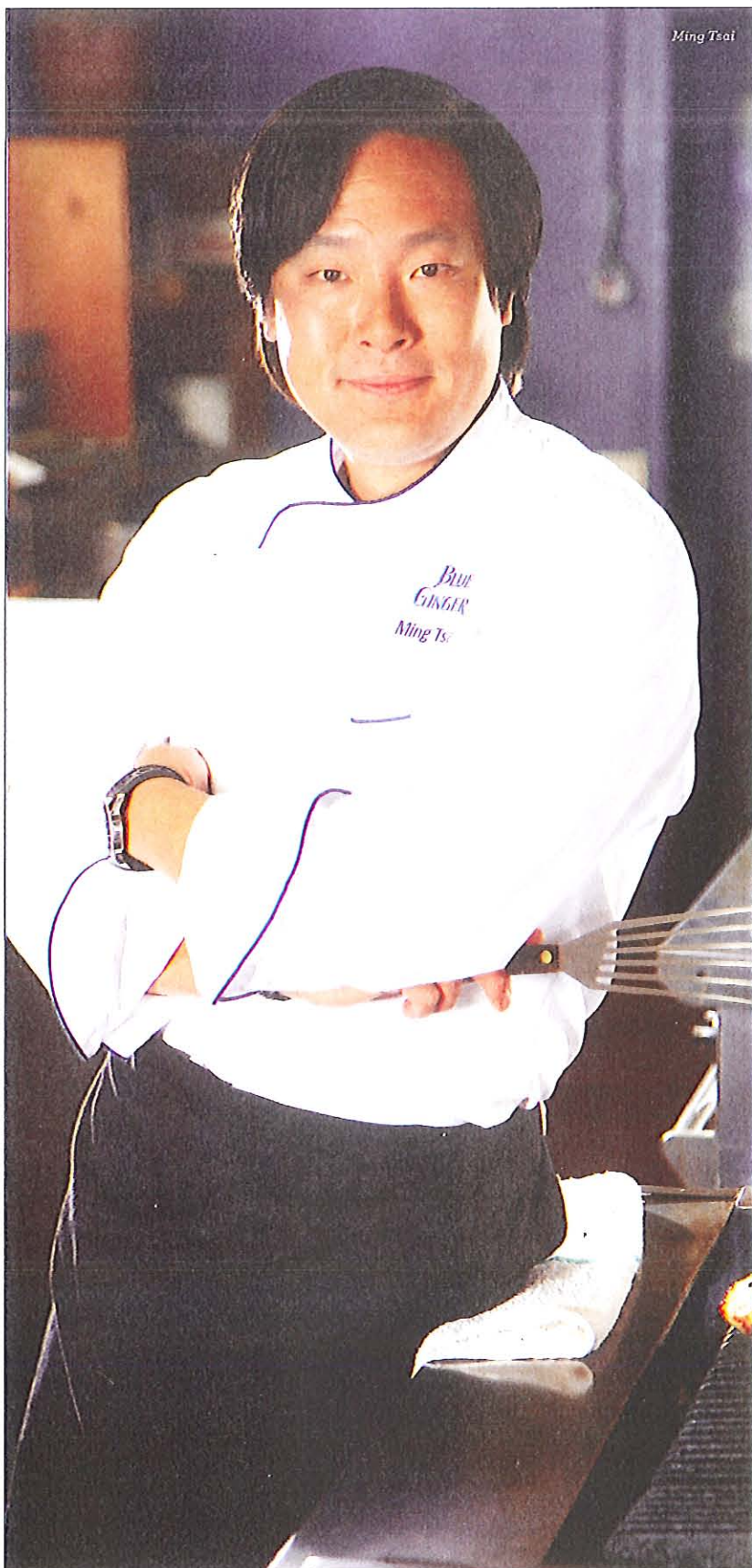
*The Setai, 2001 Collins Avenue*

**Midnight Amore Hosted by Scott Conant, Rocco DiSpirito and Alex Guarnaschelli**

Skip dinner Saturday night and save room for this parade of Italian delights. Culinary heartthrob Rocco DiSpirito will be hosting along with Scarpetta chef and owner Scott Conant, and *Chopped* TV show personality Alex Guarnaschelli. Expect chef stations brimming with smoked meats, Italian crudo and Conant's legendary creamy polenta with mushrooms. DiSpirito will be serving up a scallop and sea urchin dish, while Guarnaschelli provides desserts. Nothing says midnight like a full belly ...

*Saturday, February 27, 11 p.m.-1 a.m., \$125*

*Scarpetta at Fontainebleau, 4441 Collins Avenue*





Scott Conant

**Q&A: SCOTT CONANT**

*Chef/owner Scarpetta at the Fontainebleau*

**944:** What can we expect at the event?

**SCOTT CONANT:** The idea behind this event was to do something fun, to have a party. We're doing food that people take seriously but we're also going to surround ourselves with people that we want to party with.

**944:** Any particular dishes we can look forward to?

**SC:** Rocco's doing a great dish — it's a Taylor Bay scallop cooked in its shell with sea urchin and mustard oil.

**944:** And will you be cooking up your legendary polenta and spaghetti?

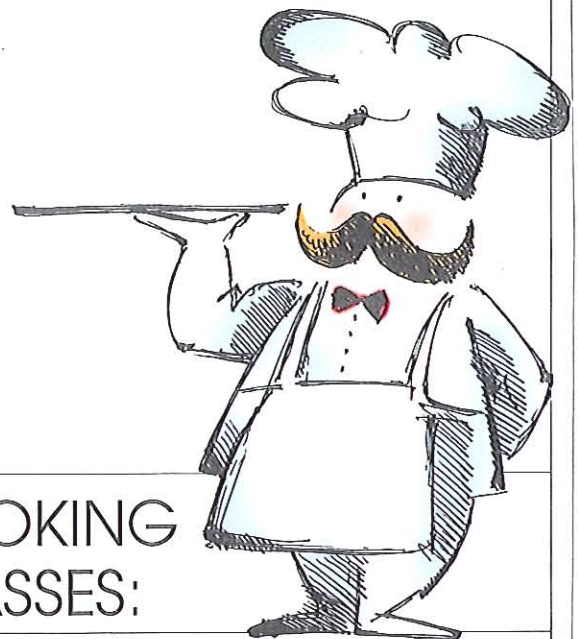
**SC:** Yes, we'll be doing a bunch of pasta dishes and of course the polenta.

**944:** What's your favorite ingredient of the moment?

**SC:** I've just come out of a meeting with Italian cheesemakers and they have this amazing Pecorino so I was thinking of this dish of ravioli with shaved Pecorino over the top, with a little beef glace over the top of that and shaved black truffles.

**944:** Can you divulge the secret to the creamy polenta?

**SC:** We cook it for about three hours. It's the largest grain polenta but we cook it for a long time. And we mix in milk, cream, butter and Parmesan.



**COOKING CLASSES:**

The food festival isn't the only way to get schooled. Miami has a host of seminars and classes all year round. For a complete list go to [944.com/cookingclasses](http://944.com/cookingclasses)

**INDIAN COOKING CLASSES**

All classes include a sit-down meal, starting with appetizers and ending with desserts. Check out the class schedule online.

*Saturday, February 13, 11-2 p.m., \$75 | 9105 SW 115th Terrace, Miami  
305.254.0693 | [ayeshaskitchen@yahoo.com](mailto:ayeshaskitchen@yahoo.com)*

**PURE AND SIMPLE WITH CHEF SANDRA STEFANI**

Learn how to prepare simple Tuscan dishes and other regional Italian favorites, with a hands-on approach, then sample the finished product for lunch.

*Saturdays, 10 a.m. to 1:30 p.m., \$60  
786.262.6408 | [sandra@casatoscanamiami.com](mailto:sandra@casatoscanamiami.com)*

**REALITY COOKING AT CHEF ALLEN'S - BE A CHEF FOR A DAY**

Chef Allen and his highly trained chefs will guide each class through the principles of fundamental cooking methods that can be depended on for a lifetime.

*Monday - Friday, 3 p.m. to 7:30 p.m., \$195 | 305.935.2900*

**WOK STAR COOKING CLASS WITH ELEANOR HOH**

A perfect combination of socializing, entertaining, learning a beautiful setting and lovely way to spend an evening. Learn how to make quick, easy, weeknight, one-dish meals with little cleanup!

*Wednesday, February 24, 7-10 p.m.  
51-53 SW 11th Street, Miami | 305.865.9297*