

THE (gen · u · ine) KITCHEN

Menu Announcement: Guest Chef Dinner with Michel Nischan

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CAYMAN COOKOUT DINNER

AT MICHAEL'S GENUINE FOOD & DRINK
IN CAMANA BAY

WITH GUEST CHEF MICHEL NISCHAN
SATURDAY, JANUARY 15, 2011 / 7 TO 9PM

CI \$235 TICKETS AVAILABLE AT CAYMANISLANDS.KY/COOKOUT

January is Cayman Culinary Month on Grand Cayman Island. We are participating for the second year in its marquee event, the Cayman Cookout hosted by chef Eric Ripert, a weekend celebrating food, wine and the natural beauty of the Caribbean at the Ritz-Carlton, Grand Cayman.

World famous chefs, sommeliers and spirits blenders descend on-island to offer tastings, demonstrations, tours and dinners! With our new restaurant now established, Michael, Hedy, and the team at MGF D Grand Cayman want to welcome you to our first ever Cayman Cookout event in Camana Bay: **Dinner at Michael's Genuine Food & Drink with Guest Chef Michel Nischan.**

A thought leader at the forefront of the slow food movement in the United States, Michel is the founder/Owner of Dressing Room: A Homegrown Restaurant, located at Westport (CT) Country Playhouse, and CEO of Wholesome Wave, a nonprofit organization founded in 2007 to make healthy, affordable locally grown foods available to communities that would otherwise not have access to them.

Please check out our just completed menu, event details, and how to purchase tickets below. Later this week, [we'll talk to Eric](#) about how he approached pairings. Hope to see you on-island!

Hors d'œuvre

Local Wahoo Ceviche

Assorted Pizzette with local vegetables

Crispy Polenta with local heirloom tomato chutney

Grilled Homemade Goat Sausage with local radish & roasted fennel aioli

Sparkling Pinot Noir, Movia, Puro Rosé, Slovenia 2003 (disgorged a la minute)

First

Wood Fired Chili Spiced Local Eggplant tomato ginger sauce, crispy onions

Riesling, Kirchmayer, Altenberg Vineyard, Weinvertel, Austria 1988 (dry)



Second

Local Blackfin Tuna “Melt” on homemade onion toast, local greens
Sauvignon Blanc, Scholium Project, La Severità di Bruto, Farina Vineyard, Sonoma County 2008

Third

Pan Roasted Local Queen Snapper succotash of local vegetables
Pinot Noir, Bitouzet-Prieur, Les Pitures Premier Cru, Volnay, Burgundy 2001

Fourth



Wood Oven Roasted White Oak Pastures Grass Fed Beef Rib Eye creamy white beans, local kale, walnut pesto
Syrah, Betts & Scholl, Hermitage, Rhône Valley, France 2004

Dessert

caramelized pineapple “tart tatin” local coconut water sorbet, bruleed local bananas, Macadamia crisps and lemongrass granite.
Champagne, Krug, Grande Cuvée, France NV

Dinner at Michael’s Genuine Food & Drink with Guest Chef Michel Nischan

Who: James Beard Award-winning chefs Michael Schwartz and Michel Nischan, friends with a passion for simply-prepared local ingredients; Michael’s Genuine executive pastry chef Hedy Goldsmith; Grand Cayman Chef de Cuisine Thomas Tennant; and Michael’s Genuine sommelier Eric Larkee.

What: An evening of sustainably delicious food sourced from Cayman farmers and fishermen. The meal will celebrate the Caribbean’s freshest flavors in hors d’oeuvres, four savory courses, and dessert, with creative wine pairings.

When: Saturday, January 15, 2011 from 7 to 9 pm

Where: Michael’s Genuine Food & Drink Grand Cayman
Suite 4103, 47 Forum Lane
Canella Court, Camana Bay
Grand Cayman, Cayman Islands

Why: Michael’s Genuine Food & Drink Grand Cayman, Schwartz’s second restaurant and first island outpost, opened in the summer of 2010 to immediate acclaim in The New York Times Sunday Travel section (“For Top Chefs, Paradise is Their Oyster”; November 7, 2010.) All the elements of the Michael’s Genuine experience are on-island — its unpretentious, warm neighborhood bistro atmosphere where straightforward preparations are center stage.

This isn’t the first time the two chefs have collaborated; most recently it was to co-found Roots in the City Farmers Market in Overtown, one of Miami’s most disadvantaged neighborhoods. Funds from Wholesome Wave double the value of food stamps towards the purchase of fresh fruits and vegetables that area small farmers sell at the market.

Tickets and accommodations now available [here](#).

<http://thegenuinekitchen.com/2010/12/14/menu-announcement-guest-chef-dinner-with-michel-nischan/>

