

# Passing of the Toque

A Chef's Collaboration

Chef Josh Wahler's fresh and innovative flavors propelled him to the top of reality TV on "Hell's Kitchen" and continued to excel from experience with the Spice Market in New York and Nebu in South Beach & Los Angeles. As Executive Chef 5300 Chop House, he brings his sophisticated palate reflecting his New York culinary roots.



Chef David K. Gordon AKA Chef Superdave, legendary in Miami for his beloved JADA Restaurant, now Chef Winemaker with Sunny Fraser for SUNBOX eleven Winery, brings his classic European training in Michelin-starred restaurants to the forefront.

This exhibition will showcase two culinary points-of-view on the art of food & wine pairing by creating a 4-course meal, with 7 dishes matched with SUNBOX eleven Winery's limited production 2007 releases. It will be a meeting of the culinary minds, as courses will be presented side-by-side to demonstrate the diversity of each chef's background, as well as their distinct perspectives on the perfect match.

## MENU

### the nice course

crispy skinned hawaiian kona kanpachi with a spiced coconut saffron curry  
vanilla infused shellfish cappuccino, vietnamese cinnamon froth, amber rock candy & king crab swizzler

SUNBOX eleven Winery *the nice* 2007 Viognier, Catie's Corner Vineyard, Russian River Valley

### the maverick course

"truffle mac & cheese" a trio of homemade arrechiette pastas  
finished with a cheesy, herby, and truffly sauce of deliciousness  
prosciutto wrapped maine lobster & pork tenderloin sausage, tarragon lobster glaze & crispy leeks

SUNBOX eleven Winery *the maverick* 2007 Marsanne Roussane, Russian River Valley

### the naughty course

sangria braised harris ranch bone-in short rib with jalapeno-pineapple salsa and micro cilantro

SUNBOX eleven Winery *the naughty* 2007 Zinfandel, Howell Mountain / Napa Valley

### the sweet course

port macerated berries in a "brandy snap" basket with cardamom cream

sterling silver soufflé with *the maverick* syrup  
a surprise dessert wine selection from the chefs

Thursday, May 28, 2009

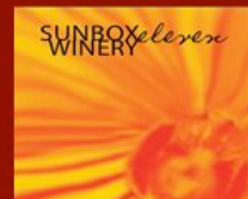
7:00pm

5300 Chop House at The Blue  
5300 NW 87th Ave. Miami, Florida

\$125 per person (tax & gratuity included)  
Seating is Limited-Reservations are Required

To reserve your table, call 877.748.2583

**5300**  
CHOP HOUSE



Learn more at [www.5300chophouse.com](http://www.5300chophouse.com) or [www.sunboxeleven.com](http://www.sunboxeleven.com)