






## September 2023 Epicurean

 Reservations

 Order Curbside Pickup

## UPCOMING OCTOBER EPICUREAN: Oktoberfest

### Make a Reservation

 2 people	▼	 Sep 15, 2023	▼	 7:00 PM	▼	Find a Table
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The culinary team at Michael's On East is challenged to create new dishes inspired by the world's most exotic destinations each month. Join us to experience ever-changing, palate-pleasing global cuisine with Michael's Epicurean Adventures. We invite you to enjoy special wine pairings for \$12 per glass or \$20 for the pairing.

**The three-course dinner menu is available Tuesday through Saturday evenings for \$46.95 per person.**

September's Spain Epicurean menu honors renowned Spanish-American Chef, Restaurateur & Humanitarian José Andrés. José has spent years traveling around his native Spain in order to craft his Spanish recipes & creations for his restaurants. As an added bonus, we are thrilled & excited to announce the mid-September release of José's new World Central Kitchen Cookbook: Feeding Humanity, Feeding Hope. This is World Central Kitchen's first ever cookbook and the recipes they gathered are from many of the places their Relief Team has cooked following disasters and other crises around the world.

In October 2022, Michael's On East partnered with José & World Central Kitchen sending over 15,000 hot meals to residents of the hard hit areas that were affected by Hurricane Ian. In March 2023, our own Michael Klauber MC'd a special Ringling

College program with José to two sold-out audiences at the Van Wezel Performing Arts Hall.

Michael, Terri, and their GCCC guests have traveled far and wide, by plane, ship and train, to bring you the most authentic international cuisine possible. We hope you enjoy a taste of Spain and join them on a future trip as a GCCC member!

**FUTURE GULF COAST CONNOISSEUR CLUB TRIPS**  
**JAPAN OCTOBER 1-15, 2024**

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## Epicurean Dinner

### Starters

Croquetas de Pollo del Chef José Andrés

Drizzled with Saffron-Infused Aioli and dusted with Smoked Paprika & Micro Greens

Pan con Tomate & Manchego

Rustic Toasted Bread rubbed with Garlic and topped with Roasted Ripe Tomato Salad drizzled with Extra-Virgin Olive Oil, Shaved Aged Manchego & Toasted Almonds

### Entrees

Branzino en Salsa Verde con Almonds

Branzino Fillet cooked in Spanish Salsa Verde & Toasted Almond Slivers. Served with Heirloom Cherry Tomatoes, Green Beans, Piquillo Pepper Salad & Roasted Baby Yukon Potatoes

Arroz con Pollo y Saffron

Pan-Seared Chicken Breast with Saffron-Infused Risotto slow-cooked in rich buttery broth with Peppers, Sweet Peas & Aromatic Spices. Served with Grilled Zucchini

Flat Iron Steak a la Parrilla con Romesco

Grilled Flat Iron Steak marinated with Spanish Paprika, Garlic & Olive Oil;  
Served with Tangy Romesco Sauce, Crispy Patatas Bravas & Grilled Asparagus Spears

## Desserts

Traditional Cinnamon & Sugar Churros

Served with Molten Chocolate Caliente (Spanish Hot Chocolate)

Arroz Con Leche (Spanish Rice Pudding)

Rice Pudding Brûlée served with Polvorones (Almond Cookie)

## Suggested Wine Pairings

Albariño "Pazo das Bruxas" Familia Torres, Rias Baixas, ES 2022

*Luminous and clear straw yellow color. Clean and intense floral aromas with deliciously ripe citrus notes. Rich and flavorful, with lush extract and a seductive midpalate.*

Tempranillo, "Altos Ibericos Crianza", Familia Torres, Rioja, ES 2018

*This Crianza offers a bright and contemporary red with smooth, juicy tannin, elevated aromas, and full-bodied fruit. Light aging in French and American oak creates a well-rounded palate and savory undertones of clove, green peppercorn, and toasted bread.*

