



Mango
Festival

31ST ANNUAL

Mango Brunch

Brunch Begins with a Complimentary Prosecco Welcome

Chef Susser, Chef Allen's Consulting

Mango Brulee Brie with Mango Marmalade on Ginger Mango Bread

Cindy Hutson, Zest at the Cliff

Jerk Seared Tuna Tataki Julie Mango Salsa with Green Mango and Red Onion Pickle

Malcolm Prude, Le Basque

Champagne Mango and Compressed Pink Pineapple Ceviche, Coconut Milk Leche de Tigre, Pickled Fresnos, Pink Finger Limes, Local Flowers, Ramps

Hugh Sinclair, Chef Irie

Goat Ragù in Mango Curry Sauce with Pickled Green Mango Relish Coconut Polenta Cake

Adrian Colameco, St Regis Hotel

USDA Prime Skirt Steak

BH Steak Sauce, Truffle Cream Corn, Mango Chimichurri

Ahi Tuna Tartare

Yuzu Chili Ginger Emulsion, Lotus Root Chip, Mango, Avocado Mousse

St. Regis Mango Tea

Aaron Brooks, Sunny's Steakhouse

Oyster Raw Bar using Florida Treasure Coast Oysters served with Green Mango Criolla

Cesar Zapata, Ani Meinhold – Phuc Yea

The Federal Biskits with Florida Mango Butter and Hot Honey

Jose Medin, Pubbelly

Mango Matsuri Roll: Panko Shrimp Avocado, Nori, Sushi Rice, Mango, Cucumber,

Mango Passion Fruit Sauce, Shichimi, Wonton Chips & Spicy Ponzu

Sponsorship opportunities available.

Contact, donorservices@fairchildgarden.org

Known chefs at time of publication. Subject to change. Please check back for updates.