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Loxahatchee's Swank Farms headlines Daniel Boulud dinner in Miami tonight

By Carlos Frías



Ingredients from Loxahatchee's Swank Farms headline DB Bistro Moderne's new menu which debuts tonight with a five-course dinner designed by Daniel Boulud. Photo: Courtesy DB Bistro Moderne

Renowned chef Daniel Boulud wants to thank his South Florida purveyors with a decadent French dinner in Miami — and the public can get a seat at the table.

Boulud, whose restaurants range from New York to China to Palm Beach, will prepare a five-course, wine-paired menu with fresh ingredients from places such as [Loxahatchee's Swank Farms](#) at his DB Bistro Moderne in Miami tonight at 7:30 p.m. The restaurant debuts a new menu this fall, inspired by these ingredients.

Tickets to the event **are still available at \$125 a person**. Boulud's group wine director, Daniel Johnnes, will select wines to compliment each dish.

Jodi Swank's farm is one of four purveyors **getting a nod** on Boulud's menu. Their baby beets with quinoa tabouli, sheep's milk yogurt and red sorrel are the appetizer course of the decadent meal.

Boulud, whose Café Boulud at the Brazilian Court hotel in Palm Beach remains a landmark culinary stop, visited Swank Farms on Monday. The other purveyors with their names on DB Bistro's menu tonight are all Miami based, Paradise Farms, AAA Farms and Trigger Seafood.

DB Bistro released its menu for tonight's dinner:

SWANK FARM BABY BEETS

Quinoa Tabouli, Sheep's Milk Yogurt, Red Sorrel

Wine: *Domaine Mardon Quincy 2013*



Jodi Swank owner of Swank Specialty Produce. (Bill Ingram /The Palm Beach Post)

TRIGGER DAYBOAT SNAPPER GRENOBLOISE

Spinach Subric, Mushroom Fricassée, Cauliflower

Wine: Guillaume Clusel Coteaux du Lyonnais, Galet, 2012

AAA FARM-RAISED SUCKLING PIG

Pak Choi, Daikon Radish, Baby Turnip, Caramelized Pear

Wine: Domaine Aleofane Crozes Hermitage 2012

PARADISE FARM PINEAPPLE VACHERIN

Crispy Coconut Meringue, Vanilla Chantilly

Pineapple Sorbet & Coconut Sorbet

Wine: Chateau La Rame Sainte-Croix-Du-Mont "Tradition" 2010