

THE SETAI

MIAMI BEACH

**EXECUTIVE CHEF MATHIAS GERVAIS PRESENTS HIS JAMES BEARD HOUSE
BALADE GOURMANDE MENU AT THE SETAI, MIAMI BEACH**
Special Menu Available from June 10 to June 30 in The Restaurant at The Setai



MIAMI BEACH (June 2013) – Recently honored by an exclusive invitation to host a culinary journey at the **James Beard House** in New York City on June 4 for Beard House members and the public, The Setai, Miami Beach Executive Chef Mathias Gervais brings his exclusive menu from the much-coveted event to Miami Beach at [The Restaurant](#), exclusively from **June 10 - June 30, 2013**. This exquisite six course set menu costs \$115 per person plus an additional \$60 for guests opting for a wine pairing. Reservations are strongly recommended.

Chef Gervais' Beard House menu, entitled *Balade Gourmande* or "Gourmet Walk," is a veritable culinary autobiography; a true reflection of his French upbringing, culinary education and training in the finest restaurants globally. Blending the warmth and familiarity of traditional European dishes with the Chef's unique spin, culinary buffs are in for a high-end treat.

The meal begins with *Le Caviar*, combining the smooth saltiness of karat amber Russian osetra with layers of Dungeness crab, fine jelly of lobster and a light crème fraiche. The next dish is the savory, decadent *Cannelloni* with a delicious plating of Maine scallops, seaweed butter, eggs mimosa, chives, and an emulsion of 24-month aged parmigiano-reggiano with ladro di colonata and fresh truffle.

A zesty exploration of Mediterranean cooking comes through the Chef's pan-seared *Big Eye Tuna*, served with bell peppers, capers, tomato confit, preserved lemon, onion rings, tuna jus, piment d'espelette with a sprinkling of fresh summer herbs. Slow-braised *Wagyu Beef Cheeks* - a more robust dish – follows and is complemented with seasonal garden vegetables, panis nicoise, taggiasce olive, croquant sauvignon and pensanto citrino oil.

As the evening draws to a close, Chef Mathias presents a pecan-infused cocktail, *Oregeat*, with Baileys and almond foam, followed by the final piece de resistance, a sweet Neapolitan specialty, *Baba au Rum*. Enhanced by

brioche punch with syrup, a shiny glaze and slight cream madame, the final dish is accompanied by a small jar of St. James rum, concluding an exquisite – and most certainly a gourmet - dining experience.

For dinner reservations to enjoy the limited-time only James Beard House Menu at The Restaurant at The Setai, Miami Beach, call (305) 520-6400, email dining@thesetaihotel.com or visit thesetaihotel.com/dining.

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About The Setai, Miami Beach: Conveniently located in the heart of Miami Beach, The Setai, Miami Beach is an integral part of Miami's social, cultural and architectural Art Deco heritage. The 130-room Asian-inspired hotel, the tallest on South Beach, embraces the serene Far East cultural style, featuring a refreshing balance between the sizzling South Beach scene and a tranquil tropical hideout. Offering the finest personal service for its discerning guests, three sparkling pools at the edge of the Atlantic, an award-winning restaurant, and a dedicated concierge team, The Setai leaves no request unfulfilled, hence its popularity among the international jet-setting and A-listers crowds. For more information, visit thesetaihotel.com.

About Trevi Luxury Hospitality Group: Headquartered in Dallas, Texas, Trevi Luxury Hospitality Group is an organization dedicated to creating world-renowned hotels and resorts. Having assembled a team of the industry's most noted and experienced luxury hotel executives; Trevi offers an unparalleled capacity for developing, planning, operating, managing and marketing the finest independent hotels and resorts worldwide. Trevi is the vision of respected international hotelier Atef Mankarios who serves as CEO. Trevi provides comprehensive services to select independent luxury hotels and resorts around the world. Visit Trevi at www.trevilhg.com.

About the James Beard Foundation: A society founded on the principles of culinary excellence and dedicated to providing support for fledgling chefs, the [James Beard Foundation](http://www.jamesbeardfoundation.org) honors distinguished chefs with opportunity to cook for an illustrious group of culinary enthusiasts, while simultaneously raising money for the Foundation's many charities.

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