

DELLA FEMINA
East Hampton, NY
Friday, June 22nd

Chilled LEBLON Cachaca Straight Up with a Sugar Rim

Blackberry Caviar, Crème Fraiche & Dried Vanilla

Frozen Avocado Caipirinha, Red Hawaiian Sea Salt Rim
Fresh avocado, sea salt, shiso, simple syrup & a squeeze of lime

Tuna Tartare, Ginger Dressing
Young heirloom tomato carpaccio, wasabi tobiko

Traditional Caipirinha
Muddled fresh lime, simple syrup, sugar in the raw

Grilled Gulf Shrimp, Green Thai Curry
Apricot lime chutney, local iceberg lettuce

LEBLON Ty-phoon Caipirinha
Ty-Ku sake liqueur, fresh lime, pineapple juice & muddled mango

Red Miso BBQ Kurobuta Pork Sirloin –or- Swordfish Steak
Slow roasted pineapple emulsion, cumin glazed carrots & pea leaves

Strawberry Tarragon Caipirinha
Local muddled strawberries, fresh tarragon, simple syrup & a squeeze of lime

Bridgeton Strawberry Shortcake
Tarragon scented biscuit, vincotto & lively run chevre

Executive Chef: Michael Rozzi
Bar Chef: John Cavallaro

SIBLING RIVALRY
Boston, Massachusetts
Tuesday, June 26th

Fresh LEBLON Caipirinha

Chilled Watermelon Salad

With red onion, arugula, feta, black olives, and citrus vinaigrette

Pineapple and Mint Caipirinha

Pristine Tuna Tartar

Served on warm sushi rice, with sticky soy glaze, pickled ginger and spicy aioli

Blackberry Agave Caipirinha

Crispy Pressed Half Duck

With grilled bacon wrapped stuffed medjool dates, port sauce and watercress salad

The Bossa Nova- White Peach/Lychee Caipirinha

Seared Sea Scallops

With tomatillos, cilantro, stuffed Anaheim chile relleno, black beans and salsa fresca

Strawberry-Rhubarb Caipirinha

Wild Berry Crisp

Mixed berries filling topped with oatmeal streusel and vanilla ice cream

Executive Chef: Chef David
Mixologist: Bob Kinhead

TABLE RESTAURANT
Chicago, IL
Tuesday, July 17th

PEACH CAIPIRINHA

Leblon, fresh muddled peach and lime, super fine sugar

PASSED HORS DE OEUVRES

Brazilian Potato Croquettes Filled with Picadillo of Beef
Sugar cane Skewered LEBLON Cachaca Shrimp with Peri Peri Sauce
Fresh Corn Cakes with Cachaca Gravlax of Wild Salmon served with Caviar

Bar Chef Caipirinha

Leblon, fresh lime, fresh sugar cane, fresh lime juice

Summer Lobster Gazpacho with Avocado Cake and Cachaca Crema

Brazilian Strawberry Caipirinha

Leblon, fresh muddled strawberries, fresh cane juice, fresh lime juice

Table Salad

Local greens, pears, candied pecans, reggiano parmesan, cheese curls, late harvest riesling dressing

Mangotini Caipirinha

Leblon, navan, fresh lime juice, fresh mango juice

Cedar Planked Fish with Fresh Herbs, Leblon and Extra Virgin Olive Oil
-Or-

Pistachio Crusted Chicken Breast with Coconut Cachaca Chili Sauce

LEBLON Infused Baby Coconut Milk

Leblon, navan, gran marnier, fresh baby coconut juice, fresh lime juice, fresh sugar cane

12 layer Chocolate Fudge Cake

-Or-

Homemade Peach Cachaca Ice Cream

Executive Chef: Art Smith
Bar Chef: Albert Trummer

TABAQ BISTRO
Washington, DC
Wednesday, July 25th

LEBLON Cachaca Served Chilled

Scallop and Foie Gras Canape

The Ultimate Caipirinha

Leblon cachaca, fresh muddled strawberries and lemon wedges, simple syrup, sparkling wine, and chambord

Bolinhos de Bacalhau y Camarao Fritas con Palmito
Codfish balls and fried shrimp served with heart of palm salad

Brazilian Julep

Leblon cachaca, southern comfort, lime juice, simple syrup, mint leave torn

Moqueca a Baiana
Seafood stew of red snapper, onions, garlic, tomato, cilantro, chili pepper, and a blend of palm oil and coconut milk

Mango Delight

Leblon cachaca, muddled lemon wedges, simple syrup, and fresh mango puree

Refresher Course: Mango and Thyme Sorbet

Carnaval

Leblon cachaca, dark rum, passion fruit juice, pineapple juice, lime juice, simple syrup

Feijoada – The National Dish of Brasil
Rich stew of black beans, salted pork, jerked beef, chorizo, smoked prok ribs and bacon served with rice, collard greens and deep fried bananas

Mousse de Maracuya

Passion fruit mousse

Executive Chef: Daniel Labbone
Mixologist: Omer Buyukbayrak

POLOS SIGNATURE
Houston, TX
Thursday, July 26th

Chilled LEBLON Cachaca with Sugar Rim and a Lime Twist

Chipolte Honey Glazed Pacific Jumbo Shrimp
On a vegetable terraine with roasted shallots leblon sauce

LEBLON Mojito

Polo's Classic Chopped Caesar Salad

LEBLON Caipirinha

Roasted Center Cut Chilean Seabass
With Leblon cawfish risotto

LEBLON Tangerine Cosmopolitan

Rossini

*Pan seared center filet mignon topped with pan seared foie gras leblon & port wine
reduction sauce*

LEBLON Chocolate Martini

White Chocolate Bread Pudding
With leblon caramel sauce

Executive Chef: Polo Bocerra and Adam Puskorius
Mixologist: Robert McGregor

JARDINIERE
San Francisco, CA
Thursday, August 2nd

Sparkling Aperitif of Cacahca, Mint, and Ginger

Scallop Ceviche with Tomato and Lime

Classic Caipirinha with Persian and Rangpur Lime

Crispy Pork Belly with Rhubarb, Fava Beans, and Watercress, Tamarind Gastrique

LEBLON Muddled with Fresh Nectarine

Liberty Farms Duck Breast with Yellow Peaches, Farro and Lucques Olives, Five Spice
Gastrique

Cachaca with Lime and Honey

Bellweather Farms Sheep's Milk Ricotta

Executive Chef: Traci De Jardins
Bar Chef: Thad Vogler

ELEMENTS
Phoenix, AZ
Wednesday, August 22nd

Chilled shot of LEBLON Cachaca

LEBLON Cachaca and Sugar Cured Salmon
Grilled pineapple and spiced crab salad

Tomato & basil caipirinha

Tomato Panzanella
Maine lobster, basil and sea salt

LEBLON'S Heaven and Earth

Seared Scallop
Orange and beets

LEBLON caipirinha

Prime Ribeye Steak
Lime chimichurri and charred asparagus

Strawberry – balsamic martini

Goat Cheese and Black Pepper Cheesecake
Strawberry gelato, balsamic syrup and mint

Executive Chef: Beau Macmillan
Mixologist: Greg Portsche