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Patch

Celebrate Black History Month with a 5-Course Wine Dinner at Red Rooster Overtown on January 28 at 7

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Wine Dinner
A PRELUDE TO BLACK HISTORY MONTH

JOIN US FOR AN EXCLUSIVE EVENING CELEBRATING BLACK EXCELLENCE IN WINE AND CUISINE. HOSTED BY RENOWNED **CHEF AKINO WEST**, ALONGSIDE SPECIAL GUEST SOMMELIER **TIANNAH BARRETT**, GENERAL MANAGER OF NYC'S AWARD-WINNING HAV & MAR.

\$175PP EXCLUSIVE OF TAX AND GRATUITY

JANUARY 28 | 7PM
920 NW 2ND AVE, MIAMI, FL, 33136

WWW.REDROOSTEROVERTOWN.COM

Event Details

 Tue, Jan 28, 2025 at 7:00 PM

[Add to calendar](#) 

 Red Rooster Overtown, 920 NW 2nd Ave, Miami, FL, 33136

 [More info here](#)

Red Rooster Overtown, the acclaimed restaurant by Marcus Samuelsson, invites guests to an exclusive evening celebrating Black History Month through wine and cuisine on January 28th. Hosted by Chef Akino West and special guest sommelier Tiannah Barrett, General Manager of the renowned NYC restaurant Hav & Mar, this five-course dinner highlights exceptional wines from Black-owned producers thoughtfully paired with each course.

The evening begins with **Caramelized Plantain & Sweet Potato Madeleines**, served with Roasted Grape Butter and Sea Salt, alongside **Baby Gem Lettuces** with Pear, Pickled Veggies, Spiced Pumpkin Seeds, and Buttermilk Dressing, paired with **Viaae Prosecco** from Veneto, Italy. The appetizer features **Brown Crab Fritters** with Smoked Crab Foam and Lemon Thyme Dust, complemented by the crisp **2023 La Fête du Blanc** from Côtes de Provence, France. For the entrée, guests will enjoy **Smoked Jerk Short Rib** accompanied by Confit Garlic Breadfruit Mash and Spiced Turnips, paired with the **Three by Wade Cabernet Sauvignon** from Napa Valley, California. A refreshing **Melon Granita** with Rose and Lime serves as a palate cleanser, perfectly matched with the bright **2023 Michael Lavallo Iris Rosé** from Central Coast, California. The evening concludes with a sweet finale: **Not Your Momma's Sweet Potato Pie**, featuring Sweet Potato Espuma, Graham Cracker Tart, Sweet Potato Crisp, and Dehydrated Miso, paired with the exquisite **2015 Theopolis Vineyards Pinot Noir** from Anderson Valley, California.

This special menu will also be available throughout February, giving diners a chance to celebrate Black excellence all month long. This unforgettable culinary experience is priced at \$175 per person (exclusive of tax & gratuity). Reservations can be made through OpenTable linked [HERE](#).