



Nestled in the vibrant and ever-evolving neighborhood of Overtown, Miami, [Red Rooster Overtown](#) has long been a symbol of cultural celebration and culinary ingenuity. This Black History Month, the acclaimed restaurant by renowned Chef Marcus Samuelsson invites guests to an unforgettable evening of fine dining and storytelling. On January 28th, diners will embark on a gastronomic journey that pairs an exclusive five-course menu with exceptional wines from Black-owned wineries, showcasing the artistry and heritage behind each sip and bite. Led by Chef Akino West and featuring sommelier Tiannah Barrett of NYC's acclaimed Hav & Mar, this event promises an extraordinary blend of flavor, history, and craftsmanship.



Image Credit: Grove Bay Group

This exclusive evening combines fine dining with cultural storytelling. Chef Akino West's menu, meticulously paired with wines selected by Tiannah Barrett, General Manager of NYC's renowned Hav & Mar, creates an immersive journey through flavor and heritage. Barrett's expertise in wine pairing brings a distinctive dimension to this event, highlighting exceptional Black-owned wine producers from regions such as California's Napa Valley, Central Coast, and Anderson Valley, as well as France's Côtes de Provence.



Image Credit: Grove Bay Group

The evening begins with a duo of inventive appetizers: caramelized plantain and sweet potato madeleines accompanied by roasted grape butter and sea salt, and a crisp baby gem lettuce salad with pear, pickled vegetables, and a buttermilk dressing. These dishes are perfectly matched with Viarae Prosecco, adding a sparkling start to the culinary experience.



Image Credit: Grove Bay Group

Next comes an appetizer of brown crab fritters, elevated by smoked crab foam and a delicate lemon thyme dust, paired with the refreshing 2023 La Fête du Blanc from France's Côtes de Provence.



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The main course celebrates bold flavors with a smoked jerk short rib served alongside confit garlic breadfruit mash and spiced turnips. A robust Three by Wade Cabernet Sauvignon from Napa Valley, known for its deep richness and smooth finish, enhances this dish beautifully.

To cleanse the palate, guests will enjoy a melon granita infused with rose and lime, complemented by the bright and aromatic 2023 Michael Lavelle Iris Rosé from California's Central Coast.

The dinner concludes on a sweet note with a modern twist on a classic: "Not Your Momma's Sweet Potato Pie," featuring sweet potato espuma, graham cracker tart, and dehydrated miso crisps, paired with the velvety 2015 Theopolis Vineyards Pinot Noir.



This celebration honors the excellence and legacy of Black entrepreneurs in the wine and culinary industries. With a menu that intertwines innovation and tradition, Red Rooster Overtown invites guests to experience flavors that tell a story of heritage, resilience, and creativity.



Image Credit: Grove Bay Group

For those unable to attend on January 28th, the restaurant will offer the special five-course menu throughout February in recognition of Black History Month. Priced at \$175 per person, the experience is a tribute to cultural diversity and the enduring contributions of Black artists in the culinary and wine industries.

Red Rooster Overtown's dedication to cultural authenticity and community is evident in every detail of this event, making it a must-visit destination for food and wine lovers alike.



Reservations are highly recommended, as seating is limited. For more information or to secure your spot, visit Red Rooster Overtown's website or book directly through [OpenTable](#).

***Location:*** Red Rooster Overtown, 920 NW 2nd Ave, Miami, FL

***When:*** January 28, 2025, at 7:00 PM

***Cost:*** \$175 per person (excluding tax and gratuity)