

THE GREATER
POMPANO BEACH
CHAMBER *of* COMMERCE

Fine
**FOOD
& WINE
CELEBRATION
9 • 20 • 16**

The 2016 Pompano Beach Fine Food & Wine Festival, presented by *Pompano!* magazine, will gather some of the city's finest culinary institutions and wine distributors for one day dedicated to pleasing the senses. If delectable food and fine wine isn't enough to draw you in, then perhaps a charitable heart will. In addition to benefiting the Pompano Beach Chamber of Commerce, some of this year's festival proceeds will benefit Woodhouse Inc., a non-profit dedicated to providing a safe and supportive residential community for individuals struggling with debilitating Cerebral Palsy. Here is your guide to this year's festival.

A TOUR OF ISLE CASINO'S FANTASTICAL CULINARY WORLD

BY DANIELLE CHARBONNEAU

Taking the behind-the-scenes tour of Isle Casino's culinary world with Executive Chef Aaron Andryka made me feel a lot like Dorothy dropping into Oz or Charlie into the chocolate factory. My stomach grew giddy, my eyes widened and my jaw dropped in awe of the complex inner-workings of a casino that operates two enormous kitchens, four full-service restaurants (including a steakhouse called Farraday's, an Italian restaurant called Bragozzo, a farm-to-table buffet called Farmer's Pick and a Jewish delicatessen called Myron's), plus a shiny, custom food truck dubbed the Lone Wolf, a quick-service Italian cafe

and original. I think there's something for everybody here."

Farmer's Pick is an à la minute style buffet with dishes inspired from around the world, each made from local ingredients (some as local as just behind the casino where Isle operates a two-and-a-half acre, seasonal farm). The buffet features a sushi station, made-to-order Asian wok, pizza window, mouth-watering dessert counter and Mexican bar replete with a lineup of about two dozen local Florida hot sauces, each with quirky names, a few with hand-drawn Iron Maiden art. (The hot sauce bar was Andyka's idea, by the way). For the Pompano Fine Food & Wine Festival, Farmer's Pick will be bringing single-serving Creme Brûlée with Drunken Berries: Blackberries, raspberries and blueberries are tossed in sugar, then cooked down with Grand Marnier. The sweet-n-tart drunken berries go perfectly with the creaminess of the brûlée and the crispness of caramelized sugar.

Bragozzo is an Italian eatery that takes a fresh approach to old world, Italian classics. Bragozzo boasts a wood-fired grill and serves several homemade pasta options including fettuccine and gnocchi. On the edge of the kitchen there is a long bar where guests can admire the chefs in action. Andyka recommends sitting there at least once as the chef will often pass over samples of piping-hot, homemade ravioli. For the Pompano Fine Food & Wine Festival, Bragozzo will bring pasta e fagioli, a classic Italian soup made with ditalini pasta, mirepoix pancetta, chicken stock, white kidney beans, tomato and shaved Parmesan cheese.

From the outside, Farraday's (Isle's upscale steakhouse) looks like a chic cocktail lounge. A round exterior wall made of floor-to-ceiling glass gives voyeuristic outsiders a look into the exclusive lounge, where a classy bar boasts high ceilings, a decorative stone wall, back-lit bottles and intimate, low cocktail rounds. Once one walks through the lounge to the dining room, however, the mood shifts. The dining room is lined with cavernous, private booths. Dim lighting and an impressive wine wall bring elegance to the space. Juicy steaks are Farraday's specialty, but the menu also features a host of chicken and seafood options. For the Pompano Fine Food & Wine Festival, Farraday's will be serving Mussels Ravigote—green lipped mussels on the half shell topped with a Ravigote sauce made of capers, gherkins, tarragon and parsley.



and a coffee shop with a rainbow of homemade baked goods (guaranteed to bring out your inner fat kid).

There were no Oompa Loompas or flying monkeys, but there was a flurry of sights, smells and sounds equally mesmerizing. There were the complimentary bowls of juicy, kosher pickles at Myron's; an aquarium with live Maine lobsters in the open-concept kitchen at Farraday's; homemade gnocchi, a crank-wheeled rotisserie and gargantuan abstract chandeliers made of red, blown glass at Bragozzo (which looked a lot like giant fusilli pasta noodles intertwined and suspended from the ceiling). There were trays of asteroid-sized apple-cinnamon muffins fresh from the oven in the bakery. Then there was Farmer's Pick buffet—a world in and of itself.

"There are little pockets of hidden jewels here," said Jennifer Swope, Marketing Director of Operations at Isle Casino, "I think we have something that's distinct