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Perfect Partners

The Kampong gardens in Coconut Grove, Florida was the perfect setting for this year's David Fairchild Awards Ceremony and Reception Dinner. The venue, flush with tropical fruits and exotic plants, gave inspiration for the set-up, décor, and the food for this annual event in recognition of Plant Exploration and Discovery.

The grounds were once home to Horticulturalist David Fairchild, for whom the ceremony is named; who is well known for exploring remote areas of the world and conserving new and endangered plant species. The Fairchild Medal is awarded each year to a scientist who has demonstrated distinguished service to humanity by continuing the Fairchild's legacy.

The exotic decorations were a culmination of locally purchased Bamboo, plants extracted from the Kampong grounds, and fresh flowers grown in South Florida. The Bamboo vases were handcrafted by the design team and filled with flowers and palms found throughout the grounds to create a table display that is beautiful, cost-effective, and reflective of the event's purpose.

The menu for the ceremony was chosen carefully to match the event's exotic theme. Ripe Carambola, Canistel and Avocado fruits were picked from the Kampong grounds for the evening's menu, from which a delicious Canistel Mousse was presented to guests for a taste of their surroundings. Incorporating unique local ingredients into the menu can enhance the affects of the theme and add to the overall appeal of the event, serving guests with an unforgettable experience.



RECIPE

Canistel Mousse
 Serves 50 Push Pops

- ¥ 4 medium sized canistel
- ¥ 4 eggs whites
- ¥ 1 cup of sugar
- ¥ 1 1/2 tsp. gelatin, bloomed in 1/4 cup of water
- ¥ 1 cup heavy cream
- ¥ 1 tsp. vanilla extract
- ¥ 1/2 tsp. of cinnamon

Step 1: In the mixer, beat the peeled canistel with a bit of milk until it becomes a creamy paste. It should yield about 2 cups, reserve.

Step 2: Place the sugar in a sauce pot with enough water to slightly cover it. Heat until it reaches 235 degrees.

Step 3: In the mixer, beat the egg whites until stiff. Slowly add the sugar into the eggs and continue to beat until the mixture cools off.

Step 4: Place the gelatin over a double boiler to soften.

Step 5: Fold the eggs into the canistel, followed by folding in the gelatin.

Step 6: Whip the heavy cream to whipped cream consistency. Fold the whipped cream into the mixture. Flavor the mousse with cinnamon and vanilla.

Step 7: Pipe into the sprayed molds. Refrigerate and allow to set.



We like to combine the Canistel with chocolate. If you have a good chocolate mousse recipe, you can layer them within the mold for a flavorful surprise

| Butler Passed Hors d'Oeuvres |

Mini Lobster BLT
 Lobster Medallion, Smoked Applewood Bacon,
 Thinly Sliced Tomatoes & Sliced Avocado Aioli
 Wrapped in Baby Bibb Lettuce

Sautéed Scallop



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Petite Lamb Chop
Grilled Medium Rare
Offered with Pomegranate Mint Sauce

Cilantro Tamale
Cilantro Infused Cornmeal
Crowned with Black Olive Tapenade
Presented in a Petite Banana Leaf Boat

Grilled Vegetable Stack
Infused with Herbs

Braised Short Ribs
Presented on a Blue Cheese Infused Arepa
Crowned with Pickled Red Onions

Caprese Skewer
Petite Bocconcini Mozzarella, Basil & Cherry Tomatoes
Presented on a Pipette of Balsamic Glaze

| Sit Down Dinner |

|First Course – Duo Appetizer|

Avocado Timbale

Timbale of Diced Sweet Plum Tomato
Kampong's Diced Avocado & Diced Cucumber
Set Upon a Grilled Pineapple Wheel

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**Orange Segments & Fennel Salad**

Tossed with Garden Greens & Nicoise Olives  
Drizzled with a Sherry Walnut Vinaigrette

|Second Course – Choice Entree|

**Plantain Crusted Breast of Chicken**

Stuffed with Plantain Mash  
Offered with Kampong's Carambola Salsa  
Served with Chef's Fire Roasted Vegetables

OR

**Plantain Crumbs Crusted Petite Filets of Mahi Mahi**

Brushed with a Rum Glaze  
Presented in a Banana Leaf Boat  
On Plantain Mash  
Offered with Kampong's Carambola Salsa  
Served with Chef's Fire Roasted Vegetables

OR

**Herb Infused Quinoa, Pepitas & Vegetable Timbale**

Resting Upon a Bed of Plantain Mash  
Offered with a Carambola Salsa Served with Chef's Fire Roasted Vegetables

|Third Course - Dessert|

**Kampong's Canistel Mousse**

Creamy Mousse Dessert  
Infused with Cinnamon, Nutmeg & Calvados  
Accented with Apple Brandy Sauce  
Accented with a Cookie Tuile  
Coffee & Tea Service

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