

Chef Juan Invades Spruce Creek

Debut Includes Argentinian and French Themes

Friday's dinner was preceded by a Chef Juan cooking class with five attendees. The only thing I know for sure is that they spent a couple hours spell-bound by Chef Juan and laughing almost the entire time.

Oh yeah, the dinner Friday of Trout Ceviche followed by Empanadas, grilled rib-eye steak, and finally some Argentine Panqueques with cinnamon fried bananas and a bunch of other stuff was *delish*.

Friday night's dinner was excellent, but Saturday was, well—"Oh My" was what I found myself saying just over the opening salad! A couple times! Butter crumble crust, figs chutney all over greens from a local farm... Oh My! And then braised walleye, then lamb, then a chocolate Boule. Oh My! *It was good*.

And let me point out, Chef Juan is training local Chef Rocky Miller to be our "chef-in-residence". Rocky did a great job as Juan's right-hand-man for last week's event as well as serving the Casting Course group earlier in the week.



Chef Juan and Chef Rocky pause for the camera.



Chef Juan flashes his trademark smile while conducting his Cooking Class on Friday afternoon.