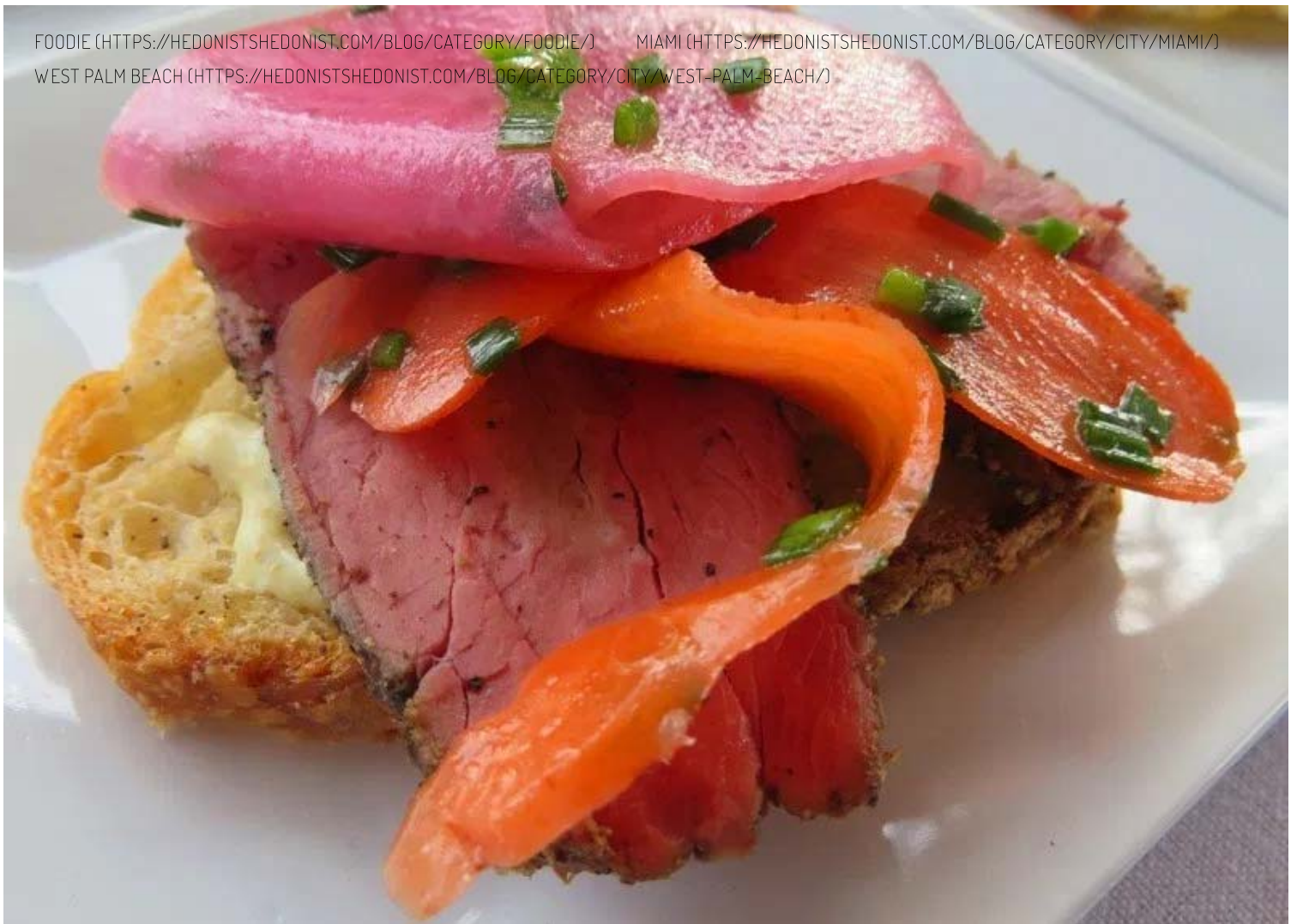


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# Swank Table – Outdoor Farm-to-Table Dinners Top Chefs (<https://hedonistshedonist.com/blog/swank-table-outdoor-farm-to-table-dinners-by-south-floridas-top-chefs/>)

BY DENISE ([HTTPS://HEDONISTSHEDONIST.COM/BLOG/AUTHOR/DENISE/](https://hedonistshedonist.com/blog/author/denise/)) // DECEMBER 26, 2015

## Swank Table – Outdoor Farm-to-Table Dinners by South Florida's Top Chefs



(<https://i2.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-massive-open-air-barn-.jpg>)

Held on an organic farm in Palm Beach County, **Swank Table** is an al fresco dinner program, featuring chefs from South Florida's best restaurants who prepare farm-to-table meals (<http://www.swankspecialtyproduce.com/>) that include Swank's specialty produce.

This is the third consecutive year that **Jodi Swank**, and her husband, Darren, will host foodies for a series of eight dinners under their massive open-air barn on their acreage in Loxahatchee Groves, Florida. Each themed dinner benefits a different local charity.

Chef Alice Waters and her California restaurant, *Chez Panisse*, started “Farm-to-Table” cuisine, but thanks to Swank Farms, South Florida’s finest restaurants have been able to embrace the organic food movement as well. For nearly two decades, Swank Farms has been supplying the best chefs in southeast Florida with their hydro-natural vegetables, greens, and herbs.



(<https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Chef-Jeremy-Ford-and-his-team.jpg>)

Top Chef contestant Jeremy Ford, Chef de Cuisine of Matador Room by Jean -Georges – Miami Beach, with his team

I was invited to the first Swank Table dinner of the season, entitled ***Author Annie Falk and Team Max Bring “Hampton’s Entertaining to the Farm***, which benefited the Children’s Home Society of Florida. Joining over 150 other diners, who brought along a lantern to adorn our dining tables “Hampton’s Style”, we lite the barn after sundown.

As a “creator of experiences”, philanthropist and author Annie Falk is considered the go-to person on lifestyle and entertaining for some of the country’s biggest influencers and socialites. With her latest book, ***Palm Beach Entertaining***, Annie has donated all of the net proceeds of to the Children’s Home Society of Florida. Like in her previous book, *Hamptons Entertaining*, Annie shares her curated collection of perfect party recipes, entertaining tips and portraits of exquisite table settings, lush floral arrangements, dreamy gardens and elaborately decorated homes of the Island.



(<https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/Swank-table-dinning-table-courtesy-of-SavorTonight.jpg>)

Annie definitely influenced the *swanky* barn's décor – from the long, flowing cornflower blue gauze draping to the bouquets of field flowers in white painted tin buckets on beautiful rustic table setting.

Restaurateur and three-time **James Beard finalist for Best Chef of the South, Dean Max** was an early patron of Swank Farm, and instrumental in organizing the farm-style events from its inception. For this first dinner, his team of chefs included **Jeremy Ford** (Chef de Cuisine of *Matador Room* by Jean – Georges at Edition Hotel – Miami Beach and, currently, a contestant on Bravo TV's *Top Chef*), **Adrienne Grenier** (Executive Chef of *3030 Ocean* in Marriott Harbor Beach – Fort Lauderdale), **Lauren DeShields** (Executive Chef of *Market 17* of Fort Lauderdale), Chef / Consultant **Paula DaSilva**, and **Huma Nagi**, (Executive Pastry Chef of *3030 Ocean*).



(<https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Strawberry-Cocktail-with-Titos-Homemade-Vodka.jpg>)

As guests arrived, they were greeted with a cocktail created by Brett Hart, **Hullabaloo** of West Palm Beach's mixologist and certified sommelier. Made with Tito's Homemade Vodka, Hart based his libation from a recipe in Annie Falk's newest book for Strawberry-Rhubarb Granita. Also on site, serving **83 Rue de St Tropez Cotes de Provence Rose**, was Richard Paladino, advanced sommelier at **Virginia Philip Wine Shop & Academy** – West Palm Beach.



(<https://i2.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-83-Rue-de-St-Tropez-Cotes-de-Provence-Rose-2.jpg>)

While enjoying our drinks, we perused the sales tables and tasted samples offered by specialty producers, such as **Williams-Sonoma**, **Le Creuset**, **The Native Brewing Company** and **Rabbit Coffee Roasting Company**.



(<https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-le-creuset.jpg>)

Before the appetizer “bites” were served, guests were given a tour of the Swank hydroponic farm by **Darren Swank**. Darren shared the farm’s history, growing process as well as the bon mot *no flavor, no nutrition* as the import difference between mass produced and organic farm-to-table produce.



(<https://i2.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/Swank-table-organic-farm-tour-with-darren-swank-courtesy-of-SavorTonight.jpg>)

Now that our appetites were whetted, we headed back to the barn to the chef’s tasting stations. Beginning with **House Made Burrata, Leeks, Benton’s Bacon, and Pasilla Dusted “Swanky” Tomatoes** by Chef Jeremy Ford of Matador Room by Jean – Georges.



([https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Jeremy-Ford-Matador\\_House-Made-Burrata\\_Leeks\\_Bentons-Bacon-and-Pasilla-Dusted-Swanky-Tomatoes.jpg](https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Jeremy-Ford-Matador_House-Made-Burrata_Leeks_Bentons-Bacon-and-Pasilla-Dusted-Swanky-Tomatoes.jpg))

The cured Hickory Smoked Country Bacon was the pièce de résistance atop the fresh, cream-soaked mozzarella and tomatoes sprinkled with pasilla (the dried form of the chilaca chili pepper).

**Sweet Tea Smoked Florida Swordfish Dip, with Aleppo, Red Head Radish, Cucumber Ribbons, and Beet Pickled Onion** by Chef Lauren Deshields of Market 17.

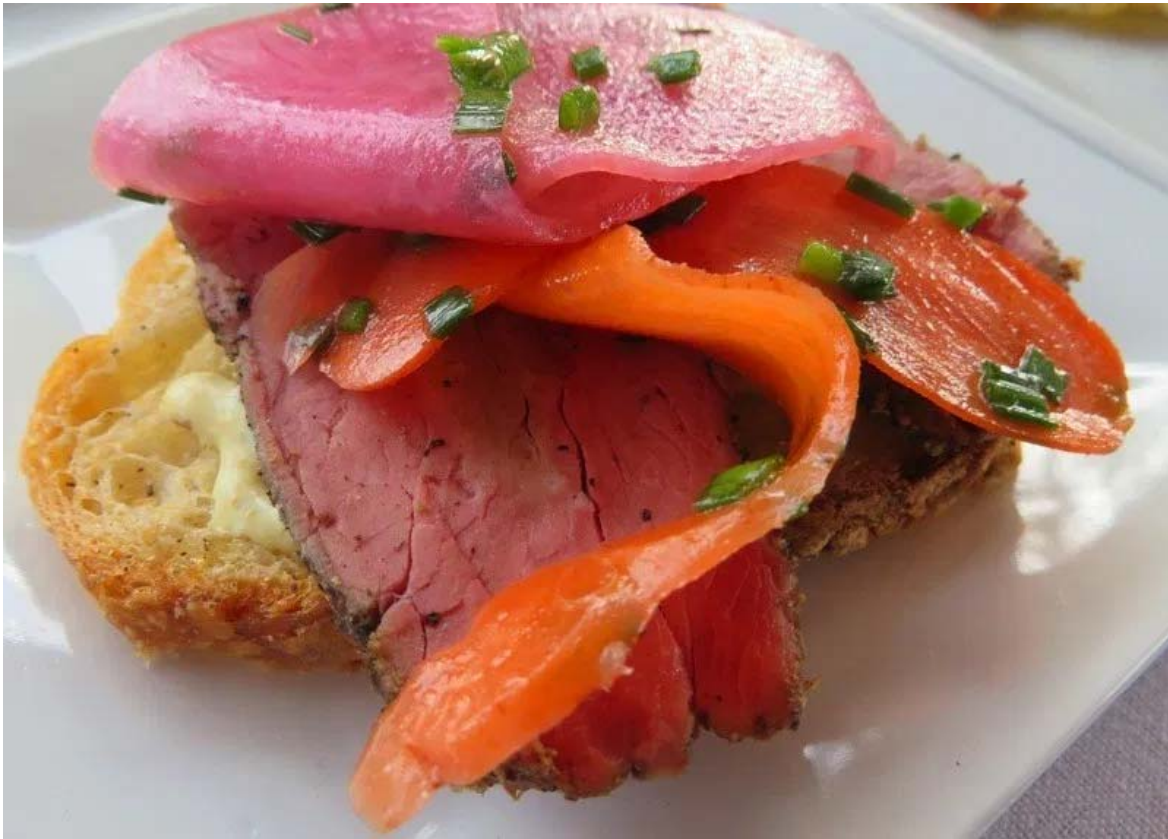




(<https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Lauren-Deshields-Sweet-Tea-Smoked-Florida-Swordfish-Dip.jpg>)

The addition of sweet tea was a delicious touch, and complimented the swordfish, and the pickled onions gave the creamy spread a nice spicy crunch.

**House Made Seminole Beef Pastrami with Pickled Farm Veggies** by Chef Adrienne Grenier of 3030 Ocean. The delectable and tender pastrami was made in-house from locally-sourced Seminole Pride Angus beef. Florida's Seminole Indian tribe raises the non-hormone treated cattle and processes on their land, or "field-to-fork".



(<https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-House-Made-Seminole-Beef-Pastrami-with-Pickled-Farm-Veggies.jpg>)

And, last, but not least, al dente Israeli Couscous with Roasted Swank Farm Tomatoes by Chef Simon Stojanovic.



(<https://i2.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-Simon-Stojanovic-Israeli-Couscous-with-Roasted-Swank-Farm-Tomatoes.jpg>)

Once seated, we slathered butter on the thick portions of **Soda Bread** from **Old School Bakery of Delray Beach** found on the Swank table.



(<https://i1.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-soda-bread-old-school-bakery-of-delray-beach.jpg>)

The four course dinner started with Jeremy Ford's Charred Octopus, followed poultry course by Lauren Deshields' **Quail and Stinging Nettle Cheese Grits with Cherry Bomb Hot Sauce**. Next, the meat course, by Paula DaSilva and Adrienne Grenier, **Tagine of Seminole Beef served with Eggplant Rabat Style**, and finished sweetly with Huma Nagi's *Hampton's* **Chocolate Fondue with Tangerine Marshmallows and Coconut Brittle**.



([https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/Swank-table-Chef-Jeremy-Ford's-Charred-Octopus-with-a-Paprika-Emulsion-\\_Farm-Herbs\\_-Tostones-styled-Potatoes-courtesy-of-SavorTonight.jpg](https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/Swank-table-Chef-Jeremy-Ford's-Charred-Octopus-with-a-Paprika-Emulsion-_Farm-Herbs_-Tostones-styled-Potatoes-courtesy-of-SavorTonight.jpg))

My overall favorite was Jeremy Ford's **tender and flavorful Charred Octopus with a Paprika Emulsion and Farm Herbs, and Tostones-styled Potatoes**. Chef Jeremy's dish, inspired by a recent trip to Spain, was locally sourced from West Palm Beach's **purveyor of fresh seafood Independent Seafoods**. I also appreciated his side dish of **Wood-Fire Roasted Vegetable Medley**, which further showcased his mastery of outdoor cooking.



(<https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-honoro-vera-wine.jpg>)

During the Swank Table dinner, I enjoyed many glasses of fruity and well-balanced **Honoro Vera** red wine, made from 100% Organic Monastrell grapes, as well as the live musical performance by the bluegrass rock band, **Uproot Hootenanny**.



(<https://i0.wp.com/hedonistshedonist.com/wp-content/uploads/2015/12/swank-table-uproot-hootenanny.jpg>)

The next **Swank Table** themed dinner, “Farm Market” –the second in the series of eight, will be held on January 10<sup>th</sup>, from 4pm to 8pm, and benefits Season to Share. Even at \$160 per person, Swank dinners sell out as they are well worth the experience.

Swank Table’s farm-style events are held on the **Swank Specialty Produce** farm located at 14311 North Road, Loxahatchee, FL 33470. For more information, or for tickets, visit: [www.swankspecialtyproduce.com](http://www.swankspecialtyproduce.com/) (<http://www.swankspecialtyproduce.com/>)

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By day, Denise provides grassroots film marketing services for theatrical releases of independent and foreign films, such Oscar award-winners IFC's BOYHOOD and Music Box Film's IDA. By night, she fully pursues her Dionysian passions –food, drink, travel and festivals, and shares her worthwhile adventures on Hedonist/Shedonist.com

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[...] Come to Swank Farm for the inaugural Devour Florida Food Film Festival on Sunday, May 22 from 6:00PM to 9:30PM. This festival will showcase international short documentaries and dramas that celebrate food. In addition, guest chefs will prepare a six course farm-to table dinner, plus dessert, featuring produce from Swank Farm. Read our Swank Table Dinner review here. [...]

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