



"Celebrating Old Florida"

A handcrafted cocktail and food event featuring master mixologist Nick Nistico

The Fish House is proud to partner with Nick Nistico and Breakthru Beverage to present a handcrafted cocktail and food event at the Fish House on Thursday, May 12, 5:30 p.m.

Nick Nistico is a mixologist and founding member of both the Miami and West Palm Beach United States Bartender Guild (USBG) organizations. Nistico began his career working in the beachside casinos of Atlantic City. Upon moving to south Florida, he quickly rose to the top of the national and global craft bartending movement. He has developed some of the most unique and successful bar programs in the industry today, including American Cut Tribeca NYC and Atlantic City, NJ (Michelin Star chef Marc Forgione); Volver, Philadelphia, PA (Michelin Star chef Jose Garces); Diamond Horseshoe at the Paramount Hotel, Time Square NYC (Jennifer Rubell); and SoHo Beach House, Miami, FL. In 2013 Nick won more cocktail competitions than any bartender in the world, including over 35 regional wins and three national title wins. In addition, Nistico was named "Top 10 Hotel Bartenders in the World" in 2013 by "Travel" magazine's travel guide. Most recently he won the 2014 WSWA Best in Show national competition in Las Vegas, NV,

For Immediate Release

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and the World Tiki Championship at the Miami Rum Renaissance Festival.

The dinner will highlight handcrafted cocktails that were created by master mixologist, Nick Nistico, specifically for this event. With Nistico's "Old Florida" cocktails serving as the inspiration, Fish House Chef Billy Ballou has created a four-course dinner reflective of our state's food heritage. The full menu is as follows:

To Start:

Creole-spiced gulf shrimp over crispy fried green tomato with creamy stone-ground grits and sautéed collards, finished with a meuniere sauce and crispy pork belly paired with a Parisian 75:Camus VSOP Cognac, fresh-pressed lemon, cane sugar, creole spiced bitters and sparkling wine.

Second Course:

Ceviche of fresh gulf snapper over a swamp cabbage (hearts of palm) salad tossed in an orange-cilantro dressing paired with a Creole Sazerac: Old Forester 86, cane sugar, creole bitters, Kubler Absinthe and lemon essence.

Third Course

Cuban-style pork roast served over "floribbean style" rice pilaf and finished with a creamy chayote squash slaw paired with Old Bay Tommy's:Milagro Silver, pressed lime and Old Bay Agave.

To Finish:

Sour orange pie with toasted meringue paired with Brandy Rum Julep:Korbel Brandy, Flor de Cana 7 year, cane sugar and fresh mint.

Seating is limited; reservations required. Each event will begin promptly at 5:30 and will take place at the Fish House.

The cost for each event is \$65 per person plus tax and gratuity and will include four cocktails and four courses. For reservations, please call the Fish House events line, (850) 433-9450.

The Fish House

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