

# Brunch with Chef Jerome Blucher



YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

**SUNDAY SEPTEMBER 26<sup>TH</sup>**

LOCATION - AJAX GO STATION

TIME: 10:00<sup>AM</sup>



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## Chef Jerome Blucher

My passion to become a top chef stemmed from a lifelong obsession with making foods that waws. From a tender age I've always tried to manipulate different taste to create something fantastic and different.

I find that working with food is a way for me to connect with people. The simple act of shaping cooking to something functional or beautiful brings me endless satisfaction. "Me Jerome bin in the kitchen from me small small with me tantie (aunty) "that's a bit of my creole flair, you'll taste it in my food someday.

Preparing healthy meals for individuals in a challenge I like and one of the biggest motivations for developing my culinary art.

As a Caribbean chef living in Canada, I've studied many different types of food and culture which I've now sprinkled with my Vincentian flare, hence producing meals that are simply exquisite and unique. I must also give credit to Boukan restaurant my time there as a chef gave me further insight on Haitian food which is similar to my home country.

As the great Gordon Ramsey said "so when people ask me what do you think of Michelin I don't cook for the guide, I cook for my customers" and that's words to cook by.



**Hors' d'oeuvres**  
**Cool Cucumber**

**Appetizer**

**Breadfruit Puff**

**Mashed cooked breadfruit filled with cheese in the center with breadcrumbs**

**Plantation Boat**

**Plantain stuffed with vegetables and ground beef**

**Entree**

**Callaloo Pigtail soup**

**Seared Salmon in Mustard Dill**

**Dessert**

**Cheesecake Shot**

**PURCHASE TICKETS!**