

BEHIND

Fall, 1990  
Vol. 1 No. 4

# CAFE DOORS

1990 Golden Spoon Awards

News from  
Cafe Max



CAFE *Max* IS HOT!

If you ask the critics, 1990 has been the best year yet for Cafe Max. We sailed into the year riding high on a ★★★★★ review from *The Miami Herald*. The *Herald's* new dining critic, Mr. Lyn Farmer, is probably the toughest reviewer to ever roam the South Florida dining scene. Mr. Farmer's stingy pen has awarded only four stars to seven restaurants in two years... and Cafe Max is one of them!

In August the Annual Golden Spoon Awards were announced by *Florida Trend*. If there is a top award for the entire State, this is it. Long time restaurant critic, Robert Tolf, a man who knows the highways, byways, and kitchens of the Sunshine State better than any man alive, accorded Cafe Max one of 1990's coveted Golden Spoons - an award given to each of Florida's ten best restaurants.

The icing on the cake came in October when *South Florida Magazine* critic, Bob Hosmon, in his annual "Critic's Choice Awards" selected Cafe Max as one of South Florida's twelve best restaurants and said that we "maintain a dining experience that is unquestionably the best in Broward County... the food is among the most creative cuisine to be found, not just in South Florida, but anywhere in the world." Bob Hosmon can take credit for being the first critic to give Cafe Max high marks. He discovered us in the dead of summer six years ago when he was writing the dining out column for *The South Florida Business Journal*.

It's been some year for Cafe Max, and we're working hard right now to ensure that we are going to repeat on all those awards... and add a few more in 1991. The critics, as well as many of you, have told us - that we are better now than ever. If you haven't been to Cafe Max lately, you haven't been to Cafe Max.

## EGGPLANT LASAGNA with MOZZARELLA

Reprinted From *Woman's Day*

### Recipe Index

Recipe Name	.....	EGGPLANT LASAGNA WITH MOZZARELLA
Food Category	.....	WARM SALAD
Main Ingredient	.....	EGGPLANT
Cuisine	.....	ITALIAN
Source of Recipe	.....	O.S.
Preparation Time	.....	00:01:00
Number of Servings	.....	8 to 10



Co-Owner Oliver Saucy

### Ingredients

2 Medium Eggplants	4 Tomatoes	1/2 Fine Chopped Red Onion	8 oz. Fresh Mozzarella
1 Head Belgian Endive	6 oz. Olive Oil	1 Bunch Fresh Basil	2 oz. Parmesan Cheese
1 Head Radicchio	1 tsp. Chopped Garlic	3 oz. Balsamic Vinegar	1 Zucchini

### Preparations

Description: Quick Eggplant and Vegetable Lasagna with Grilled Endive, Radicchio, and Marinated Tomato Vinaigrette.

1. Peel and seed tomatoes, chop into small dices. Combine with Basil, (reserve at least 4 nice leaves for Lasagna) garlic, onion, olive oil and vinegar. Can be made a day ahead at this point. Season with salt and pepper.
2. Prepare eggplant, slice on diagonal to achieve oval disks 4 to 5 inches the long way (1/4 inch thick). Brush liberally with olive oil and sprinkle with salt. Allow to stand for 15 minutes, then remove any moisture that has accumulated on the eggplant. Season with black ground pepper. Slice Zucchini on diagonal, 1/4 inch thick. Drizzle with olive oil and season.
3. Prepare radicchio and endive. Cut radicchio into wedges no thicker than your thumb leaving the core intact in order to hold the wedge together. Cut endive into quarters lengthwise. On a serving platter, drizzle greens liberally with olive oil, season with salt and black pepper.
4. Grill eggplant and zucchini until just undercooked and set aside.
5. Construct Lasagnas, slice mozzarella and alternate with slices of eggplant, zucchini, and basil. (Form 4 stacks, can be made up to 3 hours in advance at this point).
6. Heat lasagnas on an oiled pan in a 350° oven until cheese is melted and the vegetables have finished cooking. Grill the endive and radicchio carefully. Arrange wilted greens around lasagna, top with marinated tomatoes, parmesan and fresh ground black pepper. (Marinated tomatoes should be at room temperature.)