

on the fly

chef, restaurant & food news

Jose Mendin Porks It Up in Miami



The Pubblelly team, hard at work (photo by Huge Galdones)

Let's take a little mental vacation, shall we? Ah, Miami. Palm trees. Shimmering sunlight on blue water. Warmth. The sounds of the ocean. And, last weekend, all the pork you could possibly hope for.

Cochon 555 rolled into town, and **Jose Mendin** of **The Pubblelly Group** came out on top of the heap. Mendin goes on to compete in the Grand Cochon in Aspen.

He competed alongside **MC Kitchen's Dena Marino**, **Bradley Herron** of **Michael's Genuine Food & Drink**, **The Dutch's Conor Hanlon** and **Aaron Brooks** of **EDGE Steak & Bar**.

On the menu: headcheese *arepas*, pig nigiri, a Neapolitan terrine, *mofongo* with chicharron powder, gnocchi with pork ragù, a "swine-infused carrot cake," and pig's blood chocolate bars.

In addition to ravenous pork addicts, judges **Nina Compton** of **Scarpeta** and **Miami Ink's Darren Brass** and **Jose Santiago** were on hand to sample the snout-to-trotter feast.

Joshua Holliday of **Khong River House** won the Punch Kings cocktail competition.