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Toast of the Coast: A taste of Armagnac



(Photo: Maria Sonnenberg/For FLORIDA TODAY)

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Armagnac, the brandy produced in Gascony in southwest France, is the star of the show at the spirits dinner scheduled for 6:30 p.m. May 22 at Ulysses Prime Steakhouse, 234 Brevard Ave., Cocoa Village.

Like cognac, Armagnac is distilled from wine, aged in oak and a classic French accompaniment to a meal.

Armagnac, however, is produced using alembic stills and cognac is made with pot stills.

The seven-course dining event features the brandies of Chateau du Tariquet, a third-generation winery that has earned a reputation for successfully breaking the rules to produce an outstanding brandy.

The menu includes cream of crimini and mascarpone brunoise of zucchini and Hungarian paprika, salad of arugula and frisee black currants, filberts and camembert, Old Bay mahi encroute with wehani rice risotto and red pepper tarragon sauce, spice rubbed pork tenderloin with potato scallion pancakes and apple brandy sauce, syrah-braised short ribs with Stilton polenta and black pepper porcini demi-glace and a cheese course of parmigiana-reggiano, Roquefort and Leicester.

The meal ends with red raisins and pecan bread pudding with fresh berries and white chocolate cinnamon drizzle.

Cost is \$125 per guest. Reserve at 321-639-3922. For more information, see ulyssesprime.com.