

Chef Tim Creehan's

CUVEE BISTRO

By Rob Hasker

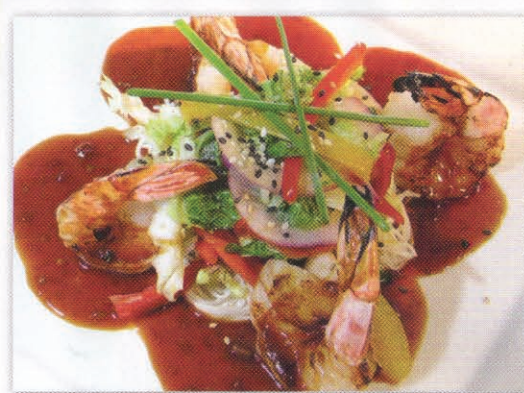
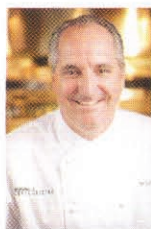
A Perfect Blend of Ingredients

Florida's Gulf Coast famously boasts emerald waters and white sands, but burgeoning beyond its sugary shores awaits a foodie paradise of fine dining. Ever broadening the horizon on this community of coastal cuisine is Destin's own celebrity Chef Tim Creehan with his current flagship restaurant and 2012 Tripadvisor Certificate of Excellence awarded Cuvee Bistro.

A local media fixture, Creehan's resume is peppered with a growing queue of A-listers, including Bruce Willis, Jessica Simpson, Matthew Broderick, Debra Winger, Cybill Shepherd, and Dallas Cowboys owner Jerry Jones. When Vince Gill and Amy Grant asked Creehan to cater their wedding, the event spawned one of his most enduring entrees, the Grouper Vince.

Creehan's culinary legacy remains irrevocably ensconced throughout Destin's eateries as their menus continue to capitalize on the popularity of his signature dishes, such as Eggplant Medallions with Crabmeat, Pepper Crusted Yellow Fin Tuna, and New Zealand Venison with Basil Tomato Red Wine Reduction and Tobacco Onions. Of course, discriminating diners hoping to experience the origin of these must-haves will only find it at Cuvee.

The word "cuvée" is a French term referring to a wine mixture of several batches or vats (cuve), or colloquially, a blend of ingredients. Appropriately enough, Cuvee Bistro's stunning collection of nearly 200 wines bears the prestigious distinction of garnering Destin's only Wine Spectator Award of Excellence in both 2011 and 2012. But true to its name, Cuvee is about much more than just exquisite vintages.



Savvy travelers have long since figured out that any place packed with locals is the true mark of a destination's secret treasures, and Cuvee's parking lot consistently overflowing with Sunshine State license plates is prima facie evidence of its popularity with the natives. Perhaps it can be attributed to the repeatedly voted "Best in Destin" Happy Hour that runs from 5-9pm nightly, or the live entertainment by Beachcomber Music Award winning Space Junkie. Maybe it's the exclusive iCuvée Loyalty Rewards program, or the puppy friendly patio, or the late night Power Hour drink specials. Or it could simply be the mouthwatering cuisine, showcasing all manner of original recipes from Creehan's three cookbooks, such as Smoked Tomato and Shrimp Soup, Oven Roasted Sea Bass, White Chocolate Banana Cream Pie, and Pan Seared Maple Leaf Farms Duck Breast with Fresh Berry-Port Wine Sauce.

Truth be told, Cuvee's mecca status among locals and tourists alike is the result of Chef Creehan's talent for blending all of the aforementioned ingredients together to create an iconic and uniquely Destin dining experience.

For the Cuvee experience beyond the confines of the restaurant, Creehan launched Cuvee Catering, both a Destin based and mobile venture specializing in weddings, receptions, and offsite catering. In recent years, the Emerald Coast has become an insanely desired destination for couples yearning to exchange vows with a view, and Cuvee Catering offers a memorable alternative to the area's industrialized cookie cutter ceremonies. A gorgeous Florida home encompassing over 5000 square feet including a 2000 square foot poolside deck, easily customized and tailored to suit virtually any special event. Cuvee Catering will be showcasing its magic again at the 2012 Sea Ray Yacht Expo in Cocoa Beach.

Cuvee Bistro is located at 36120 Emerald Coast Parkway in Destin, Florida. Reservations can be booked at opentable.com/cuvee-bistro, CuveeBistroDestin.com or by calling 850-650-8900. Call or visit CuveeCatering.com for weddings, offsite catering and special events.



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