



Red Rooster Cafe In Micco:

CREATIVE MEALS WITH LOTS OF FLAVOR

by Eroica Fedder

It's always exciting to have a new restaurant open in Brevard and it's even more exciting when the menu reflects the unique flair of the restaurant's chef. Red Rooster Café in Micco is one of those restaurants. Steve, Joti and Stevie Hahn opened the Café in December of 2006 and it seems it has already become a hit.

The restaurant was jam packed when we arrived one Saturday evening for dinner. Shortly after we came in, a man said to us as he was leaving, "They've got terrific food and the service is even better."

The restaurant is small, but homey with Roosters at every turn and there was not one empty table in the house when we were there - save the one that was being bussed for us. We began the evening with their House Riesling, a refreshing change to the basic White Zinfandel and Chardonnay house wines.

Deciding on a meal is never an easy task, for me anyway, and their menu does not make it any easier. Every entrée seemed just as mouthwatering as the next. There's Pork Osso Bucco, Cornish Hen, Chicken Oscar, Filet Mignon and other dishes to tempt your taste buds.

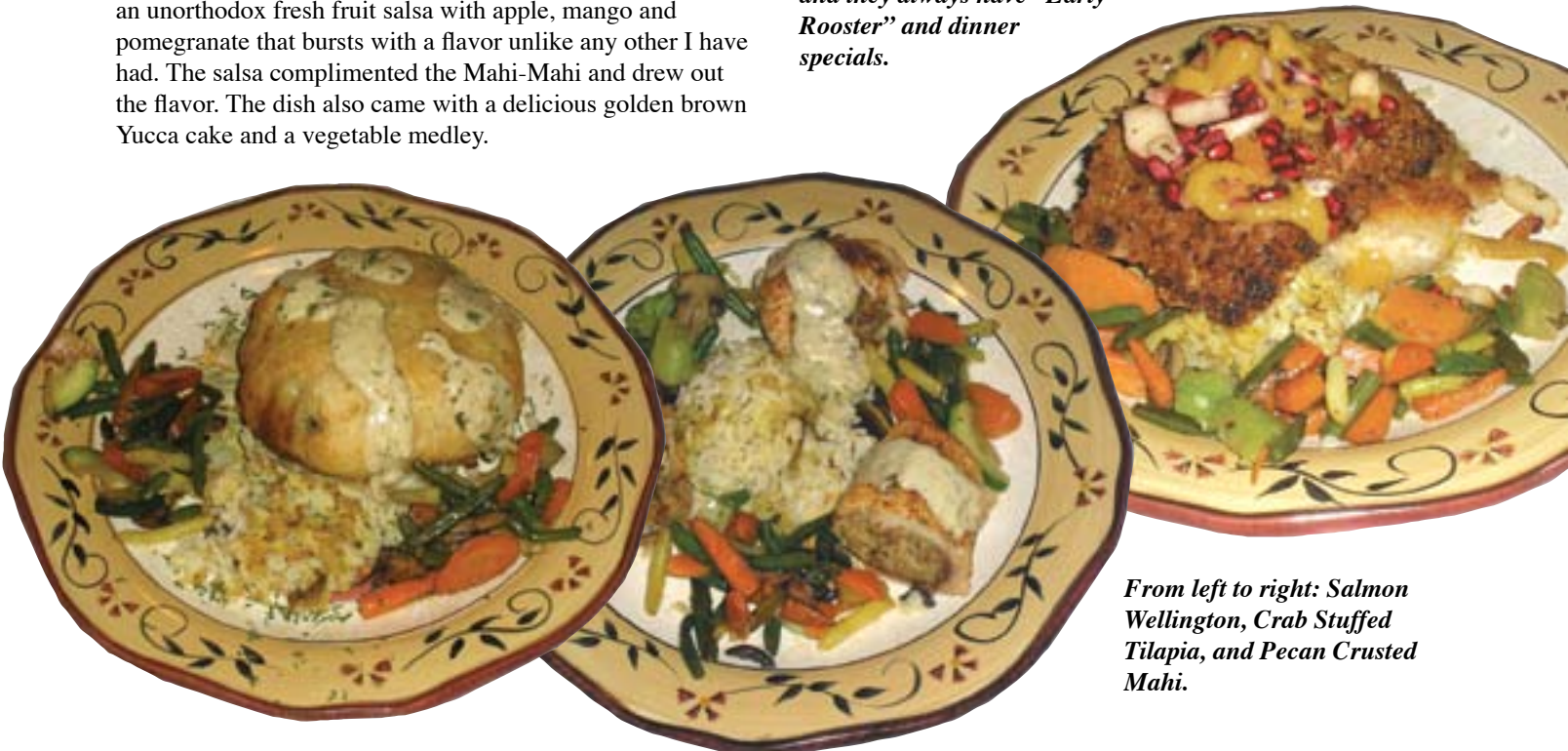
I finally decided on the Pecan Crusted Mahi-Mahi. The Mahi-Mahi was topped with a Banana Ketchup and an unorthodox fresh fruit salsa with apple, mango and pomegranate that bursts with a flavor unlike any other I have had. The salsa complimented the Mahi-Mahi and drew out the flavor. The dish also came with a delicious golden brown Yucca cake and a vegetable medley.

Another dish at our table that seduced the senses was the Crab Stuffed Tilapia. The moist tilapia was stuffed with Chef Rooster's spiced crab and finished in a lemon dill crème sauce that added to the flavor of the fish. This dish was served with rice pilaf and a vegetable medley. The third dish at our table that evening was a generously portioned Salmon Wellington with rice pilaf and a vegetable medley. The poached salmon, braised spinach and scallop mousse were served in a puff pastry and finished with a lemon dill crème sauce.

All the dishes have the personal flair of the chef. Chef Steve created a menu of truly artful dishes that reveal his creativity and talent. And it doesn't stop with dinner. The Red Rooster has a dessert tray filled with pastries and other sweets that are all made in house. The desserts are rotated for variety, but while we were there we were tempted with things like Mixed Berry Crème Brulee, Vanilla filled Crème Puff, Apple Napoleon, Bread Pudding, Key Lime Pie and Cheesecake. The one that stole our heart was the Vanilla Filled Crème Puff topped with decadent chocolate syrup.

Sadly, all good meals must come to an end, but we'll be back.

Reservations are not required at the Red Rooster Café, but I would recommend having one. For reservations or take-out call 772-664-4065. They are located just off of US1 on Micco Road in the Micco Ridge Centre. They are open for lunch from 11-2 and dinner 4-9 Tuesday through Sunday and they always have "Early Rooster" and dinner specials.



From left to right: Salmon Wellington, Crab Stuffed Tilapia, and Pecan Crusted Mahi.