



**For Immediate Release**

## **DINE OUT @Whisk Gourmet — it's for the Birds!**

Make a date for the annual “Second Summer Tuesday”

Dining Series: June 8 | July 13 | August 10

Make a “Second Summer Tuesday” dinner date at [Whisk Gourmet](#) and, in turn, *Whisk* will feather the proverbial Tropical Audubon Society (TAS) nest with 10 percent of its dinner revenues. The local bastion of Southern-accented American Comfort Food offers Take-out,



Summer supping: Pan-seared local Yellowtail Snapper pairs well with cold one at *Whisk Gourmet*.

Curbside-pick-up or two Dining options: indoor seating at 50% capacity or outdoor socially distanced covered seating with turbo-jet fans!

No matter how you choose to dine, you'll enjoy Chef Carlos Montenegro's bright, boldly flavored seasonal and local cuisine. House favorites include Crispy Brussel Sprouts, Shrimp 'n' Grits and Buttermilk Fried Chicken.

Our near-neighbor has been a generous conservation ally, helping TAS protect the places South Floridians cherish — **Biscayne Bay, Florida Bay** and **The Everglades** — every summer since 2011, despite hurricanes, restaurant ownership changes and even a global pandemic.

**Masks are required to enter the *Whisk Gourmet* dining room, but are not required for outdoor seating. RESERVATIONS ARE REQUIRED for all on-site dining.**

[Whisk Gourmet 7382 SW 56 Avenue Miami FL 33143](#) Onsite free parking & valet service available [@whiskgourmet](#)