

This Evening's Menu

First Course

Will Harris beef cheek tart tatin

Wine – Chateau St. Jean Cabernet

Butch Raphael, *Whole Foods Market*

Second Course

Diver scallop with sweet potato yam puree,
bourbon, pineapple, bacon, hazelnut granola and cinnamon smoke

Wine – Matua Valley Sauvignon Blanc

Gregg Brickman, *Wolfgang Puck*

Third Course

Whole roasted pork loin with smoked pork belly,
pork skin and braised shoulder,

Farro risotto and endives with apple balsamic

Wine – Chapoutier “Belleruche” Cotes Du Rhone

Kevin Gillespie and **E.J. Hodgkinson**, *Woodfire Grill*

Eli Kirshtein, *Solo* (NYC)

Fourth Course

Caramelized Sweet Grass Dairy Montrachet with chicken liver mousse,
apples and pineapples

Sweet Grass Dairy Green Hill foam with hibiscus and beet

Wine – Chalk Hills Pinot Gris

Hector Santiago, *Pura Vida* and **Mary Moore**, *Cook's Warehouse*

Fifth Course

Valrhona chocolate cream pie with chocolate sauce and soft whipped cream

Wine – Sin Zin Red Zinfandel

Gerry Klaskala and **Kathryn King**, *Aria*