First Course
Chef Will Myska
Ore Nell’s Barbecue | Kittery, ME
Smoked Scallop Ceviche
green crab aguachile | pistachio macha
Sean Minor 4 Bears Series, Sauvignon Blanc, California

Second Course
Chef Emily Mingrone
Tavern on State | Provisions on State | Fair Haven Oyster Co. | New Haven, CT
Pickled Shrimp
unripe strawberries | serrano peppers | white balsamic | taro chips
Sean Minor Signature Series, Chardonnay, Sonoma Coast

Third Course
Chef Kwasi Kwaa
Comfort Kitchen | Boston, MA
Brown Butter Seared Okra
masala yogurt | plantain crumb
Sean Minor Invited Series, Sangiacomo Roberts Road Pinot Noir, Sonoma Coast

Fourth Course
Chef Cassie Piuma
Sarma | Sommerville, MA
Jerk Chicken Fetteh
black bean ful | plantains | yogurt | buttered pepitas
Sean Minor Invited Series, Rossi Ranch Grenache, Sonoma Valley

Dessert Course
Chef Colt Taylor
The Essex Restaurant | Los Charros Cantina | Old Saybrook, CT | Bradford, CT
Signature Chocolate Candy Bar
valrhona, chocolate | black cardamom | sesame | dulce
Sean Minor 4 Bears Series, Rose of Pinot Noir, California

Chef Collaboration Dinner
SATURDAY, AUGUST 26, 2023