



A TASTE OF NEW ENGLAND

Chef Collaboration Dinner

SATURDAY, AUGUST 26, 2023

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 | Somerville, 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