



A TASTE OF NEW ENGLAND

THURSDAY, AUGUST 24, 2023

“DINNER BY DESIGN” AN EVENING WITH AN EXTRAORDINARY CHEF

Featuring Chef Matt Ginn of EVO Kitchen & Bar in Portland, ME
Hosting Dinner at The Alpine Clubhouse



Cocktail Wine: **FUSO Flora, Glera, Prosecco**

First Course

Heirloom Tomato Salad

summer squash | ricotta | anise hyssop | cashew | fennel pollen vinaigrette

Cottanera, Nerello Mascalese, Etna Rosato

Second Course

Roasted Maine Halibut

almond butter | skordalia | kale | garlic | new potatoes

Tenuta delle Terre Nere, Carricante, Etna Bianco

Third Course

Grilled Beef Sirloin

organic corn | roasted pepper | charred scallion | pole beans

**Cantina Horus Pittore Contadino,
Nero d'Avola & Frappato, Cerasuolo di Vittoria**

Dessert

Pine Nut Panna Cotta

lemon | stone fruit

Elio Perronne Sourgal, Moscato d'Asti