



A TASTE OF NEW ENGLAND

THURSDAY, AUGUST 24, 2023

“DINNER BY DESIGN” AN EVENING WITH AN EXTRAORDINARY CHEF

Featuring Chef Tracy Chang of PAGU in Cambridge, MA
Hosting Dinner at The Cottage



Cocktail Wine: **Louise Chéreau Vices et Vertus Orgueil Brut
Melon de Bourgogne, Muscadet**

Appetizers

By Chef Seth Gallant Executive Chef for The Club at Spruce Peak

Blue Soliel Oyster

citrus tobiko | strawberry mignonette

Mushroom Tartine

toast point | avocado mousse | ginger chili maitake | basil

First Course

Heirloom Tomato Gazpacho

stone fruit | pan con jamon | trout roe

Domaine Huet Petillant Brut, Chenin Blanc, Loire

Second Course

Cured Mackerel

kombu tsukudani | ponzu | lime | fennel | spruce tip oil

Alphonse Dolly Cuvee Silex, Sauvignon Blanc, Pouilly-Fume

Third Course

Shio Koji Black Cod

summer corn | peas | maitake mushrooms

Le Fief Noir Cocagne, Grolleau, Anjou

Dessert

Smoked Purple Yam Ice Cream

berries | pink peppercorn

Domaine de Pallus Messanges Rose, Cabernet Franc, Chinon