



# A TASTE OF NEW ENGLAND

Spruce Peak | Stowe, VT

SATURDAY, AUGUST 27, 2022



## First Course

**Chef Douglass Williams**  
MIDA | APizza  
Boston, MA

### Gazpacho

*crostinis, fricco, Jewish soup crackers, crispy shallot*

Wine Pairing **Pierre Angulaire, Bordeaux Blanc 2021**

## Second Course

**Chef Tracy Chang**  
PAGU  
Cambridge, MA

### Chilled Heirloom Tomato & Crab Mazemen

*summer corn, shiso, spanish olive oil*

Wine Pairing **Maz Caz Blanc,  
Costières de Nîmes 2021**

## Third Course

**Chef David Vargas**  
Vida Cantina  
Portsmouth, NH

### Two Toad Summer Squash Relleno

*cashew crema, chicatanas, mole Oaxaqueño*

Wine Pairing **Maz Caz Rosé,  
Costières de Nîmes 2021**

## Fourth Course

**Chef Mark Ladner**  
Bar Enza  
Cambridge, MA

### Sweet Corn Fregola

*toasted Sardinian pearl pasta, late summer corn,  
saffron, aleppo pepper, garlic chives, pecorino trio*

Wine Pairing **Maz Caz Rouge,  
Costières de Nîmes 2020**

## Fifth Course

**Chef Colin Wyatt**  
Twelve  
Portland, ME

### Roasted Monkfish

*whiskey butter broth, green beans, trout roe*

Wine Pairing **Michele D'Aprix, Pentimento,  
Bordeaux 2016**

## Sixth Course

**Chef Chris Viaud**  
Greenleaf & Ansanm  
Milford, NH

### Griot

*diri kole, banan peze, pikliz*

Wine Pairing **Château des Fougères Rouge,  
La Raison 2015, Graves**

## Dessert Course

**Chef Jessica Quiet**  
Spruce Peak  
Stowe, VT

### "Summertime in Vermont"

*Santa Rosa plum mousseline, tri quinoa lace, basil  
chiffon, duck egg satsuma cream*