

mentor 10th anniversary dinner

first course

CHILLED DUNGENESS CRAB

Beach Spinach — Seaweed — Citrus

Chef Justin Cogley

BODEGA GARZON SINGLE VINEYARD ALBARINO 2016

Alexander Griffiths, Bodega Garzon

second course

WHOLE WHEAT GARGANELLI

Bison Sweetbreads — English Peas — Mint — Harissa

Chef Gavin Kaysen

HESS COLLECTION "THE LIONESSE" NAPA VALLEY CHARDONNAY 2015

Alison Rodriguez, The Hess Collection

third course

ST. PIERRE

Foie Gras — Cabbage — Sauce Matelote

Chef Matthew Kirkley

ETUDE FIDDLESTIX PINOT NOIR 2013

Marc Zaccaria, Etude

fourth course

BEEF SHORT RIB

Fava Bean Hummus — Pickled Ramps — Shallot Marmalade

Chef Bryan Voltaggio

HUSIC ESTATE CABERNET SAUVIGNON 2013

Frank and Julie Husic, Husic Winery

fifth course

VERMONT CREAMERY CREMONT PANNA COTTA

Brown Butter — Grapefruit — Strawberry

Chef Martyna Krowicka

NV VEUVE CLICQUOT ROSE

Pierre Casenave, Veuve Clicquot