

# top chefs & top wines dinner

nj wine and food festival » may 1, 2026

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## **one** chef florian wehrli, restaurant latour

wild nettle vichyssoise caviar, crème fraîche

sea smoke, chardonnay, estate vineyard monopole,  
santa rita hills, california, 2023

**matt steel, winemaker**

## **two** chef tristen epps long, buboy

smoked eel bluefin tuna, cured foie, preserved white asparagus, truffle

beaurenard châteauneuf-du-pape blanc, rhone, france, 2024

**antonin coulou, winemaker**

## **three** chef bailey sullivan, monteverde restaurant & pastificio

wild boar lasagna pecorino del parco, toasted walnut, kale, lemon

castello di montepò, sassuolo, tuscan, italy, 2022

**tancredi biondi santi, winemaker**

## **four** chef lana lagomarsini, creola, nyc

roasted elk smoked blackberry jerk, ramps, plantain

chappellet signature, cabernet sauvignon, napa valley, california, 2021

**amy chappellet + dominic chappellet, winemakers**

## **five** chef matt laurich, restaurant latour

tête de moine cheese gougère, foraged mushroom mostarda

the prisoner, red blend, napa valley, california, 2023

**molly zook, winemaker**

## **six** chef jondale faguinas, restaurant latour

bittersweet chocolate tart wild strawberries, rhubarb

quintessa, red blend, napa valley, california, 2022

**antonia huneus, winemaker**

