

# *American Regional Dinner*

*Wednesday July 10<sup>th</sup>, 2024*

## **Amuse**

New England Lobster Roll  
brioche, pickled ramps, watercress  
*Maine Beer Company, Peeper Ale*

## **First**

Grilled Quail  
black eye peas, tasso ham, collard greens, peach marmalade, chicken fried crumbs  
*2021 Cameron Pinot Gris, Ramato Abbey Ridge Vineyard, Dundee Hills, Oregon*

## **Second**

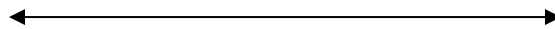
Columbia River Sturgeon  
porcini, fingerling potato, kale, oyster chowder  
*2021 Colene Clemens Pinot Noir, Dopp Creek, Chehalem Mountains, Oregon*

## **Third**

Suckling Pig  
street corn stuffed piquillo, jicama, avocado salsa verde  
*2022 Turley Zinfandel, Juvenile, California*

## **Dessert**

Banana Pudding  
caramelized banana, 'nilla wafer, custard, candied peanuts, banana pudding ice cream  
*2021 Wolffer Estate Diosa, Late Harvest Chardonnay, Sagaponack, New York*



Jason Ramos, Executive Chef  
Sean Price, Sommelier  
Gloria LaGrassa – Owner

*\*Menu and wine pairing are subject to change based on availability and without notice.*