

American Regional Cuisine Dinner

Thursday, August 28th, 2025

South

Buttermilk Biscuit

shrimp & andouille sausage gravy, vinegar peppers

Burnt Mills Cider Company Semi-Dry

Northeast

Maine Fisherman's Stew

lobster, monkfish, scallops, smoked haddock, local corn, grilled garlic toast

Lunch IPA, Maine Beer Company

Pacific Northwest

Columbia River Sturgeon

chanterelles, artichoke, kale, hazelnut, potato & crab velouté

2018 LAVINEA Chardonnay Elton Vineyard, Willamette Valley

Southwest

Suckling Pig

savoy cabbage, hominy, ancho, radish, pozole rojo

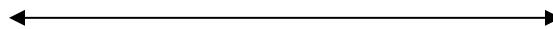
2022 Kosta Browne Pinot Noir Sta. Rita Hills

Gulf Coast

Bananas Foster Beignets

pecan-rum caramel, caramelized bananas, feuilletine crunch, pecan

2023 Tomasello Winery Vidal Ice Wine, New Jersey



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner