

America's 250th Anniversary Dinner

Wednesday June 24th, 2026

Amuse

Navajo Fry Bread

honey glazed pork belly, pickled cabbage, poblano "queso"
Zero Gravity Green State Extra, Mexican Lager, Burlington, Vermont

First

New England Lobster Boil

lobster, shrimp, clams, potato, corn, kielbasa, tomato-old bay
2022 Kosta Browne Chardonnay One Sixteen, Russian River Valley, Sonoma County

Second

BBQ Short Rib "Mac & Cheese"

orecchiette, provolone, fontina, vermont cheddar, bacon-parmesan crumbs,
morello cherry bbq sauce
2019 Paloma Merlot, Spring Mountain District, Napa Valley, California

Third

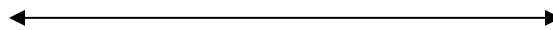
28 Day Dry Aged Sirloin

street corn, warm fingerling potato salad, "crab imperial" crust
2023 Patria Cabernet Sauvignon Oakville Ranch, Napa Valley, California

Dessert

"Bomb Pop" Semi Freddo

cherry sherbet, lime semifreddo, blueberry sherbet, cherry compote, lime sable
2023 Hermann J. Wiemer Late Harvest Riesling, Seneca Lake, New York



Jason Ramos, Executive Chef
Pastry Chef, Katherine King
Sean Price, Sommelier
Gloria LaGrassa - Owner