

# INSPIRATION

## The New American Cuisine

\$125/person, excluding Beverage, Tax & Gratuity

### 1<sup>st</sup> Course

*Mark Miller ~ 'Coyote Café' (Santa Fe, New Mexico)*

*'Confit of Duck Tamale with Soft Duck Egg'*

Snowy Peaks, **Gruner Veltliner**, Grand Valley, Estes Park, '23

### 2<sup>nd</sup> Course

*Patrick O'Connell ~ 'The Inn at Little Washington' (Little Washington, Virginia)*

*'Asparagus Salad, Pickled Quail Eggs & Beet Vinaigrette'*

Broadbent, **Vinho Verde**, Gaia, Portugal, NV

### 3<sup>rd</sup> Course

*Paul Prudhomme ~ 'K-Paul's' (New Orleans, Louisiana)*

*'Blackened Red Snapper'*

La Caña, **Albariño**, Rias Baixas, Spain, '22

*Charlie Trotter ~ 'Charlie Trotter's' (Chicago, Illinois)*

*'Portobello Mushroom Pavé with White Asparagus Vinaigrette'*

Keenan, **Merlot**, Napa Valley, St. Helena, CA., '19

*Alice Waters ~ 'Chez Panisse' (Berkeley, California)*

*'Hazelnut Tart, a la Alice B. Toklas'*

Ruggeri Brut Prosecco, **Glera**, Treviso Argeo, Italy, '20

**Other Chefs to Appreciate:** Jeremiah Tower / Emeril Lagasse / Norman Van Aken / Bradley Ogden /  
Lydia Shire / Ming Tsai / Steven Pyles