

# tasting

June 7, 2015

*Louis de Grenelle Sparkling Rose, Corail NV, Loire, Cabernet Franc*

## **vegetable "charcuterie"**

accompaniments

*Spring Ahead Gibson, Berkshire Gin, Planalto Reserva Wine, pickled ramps, twist  
Cocktail complements of Chez Pascal*

## **seafood salad**

squid, lobster, radicchio, mixed greens

*Domaine de la Pepiere Muscadet Sevre et Maine Loire 2014*

## **carrot**

roasted, pureed, raw  
with coffee and sage

*Calera Chardonnay, California Central Coast 2012  
Blaufrankisch, Solvenia 2012*

## **duck**

turnip, potato wisps, cranberry

*Les Chardons Touraine, Gamay Loire 2013*

## **pork**

bok choy, apple, jus

*Cidre Bouche Fermier de Normandie, extra brut NV*

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## **chocolate cake**

coffee ice cream, raspberry

*Domaine La Tour Vieille Vandages, Banyuls Languedoc 2007*

## **team**

Ethan Itkin / Executive Chef

Dylan Itkin / Pastry Chef / Music Curator

Nate Kelly / Sous Chef

Deb Hickey / Beverage Director

Keegan Bonds-Harmon / Menu Artwork

All wines are available at Campus Fine Wines, 127 Brook Street, Providence  
Thank you to Andrea Sloan and Kristin Gennuso for their help in selecting specific vineyards

**tasting is a six course pop-up dinner with a menu focusing on fresh, local ingredients interpreted through our own lens.** With our increasing passion for food, we wanted a chance to cook for a larger crowd. The result is the following dinner: an amalgamation of many cuisines and styles, bound together by our own creative ideas. We hope the menu represents seasonal produce, as well as foods we love to eat no matter the season: oozing chocolate, butter-roasted carrots, and of course succulent pork. We hope tasting gives diners a singular, exciting, and delicious meal.