

monday supper

4.16.18

Vesta

first course

gorgonzola gougères

basil aioli and micro mustard

pairing: domaine de pouy, ugni blanc/colombard, 2016 - côtes de gascogne, fr.

second course

chicken roulade

mushroom duxelles, carrot purée, chicken demi

pairing: alpha zeta, corvina, 2016 - veneto, it.

third course

chocolate three ways

chocolate eclairs, white chocolate powder, chocolate shards

pairing: dow's 2011 late bottle vintage - oporto, pt.