

**June 16th and 17th**

**Chef Ryan Damasky of Fish Restaurant**

**Co-hosted by Will Doyle of Pioneer Wines**

**AMUSE**

**Scallop Sashimi**

Miso Mostarda, Gaunciale, Arugala Flowers

Hubert Ciavelin, “Tete de Cuvee”, Cremant de Jura, France, NV

**FIRST**

**Foie Gras Brulee**

Cherry Gelee, Compressed Beet, Hungarian Custard, Brioche, Nasturium Oil

Raymond Usseglio & Fils, Chateneuf du Pape, Roussanne “Pure”, Rhone, France, 2014

**SECOND**

**John Dory Arroser**

Aqua Pazzo, Red Sorrel, Wild Mizuna, Confit Cinnamon Cup

Maison Pascal Clement, Bourgogne Blanc, France, 2015

**THIRD**

**Mangalits**

Smoked Shoulder, Goat Milk Polenta, Ground Cherry Sofrito, Green Strawberry and Hakurei Salad

Burn Cottage, “Cashburn” Pinot Noir, Central Ottago, New Zealand, 2015

**DESSERT**

**Lemon Balm Mirror Cake**

Burnt Honey Ice Cream, Preserved Lemon and Oat Crumble, Coconut Foam, Snap Dragons

Saracco, Moscato d’Asti, Piedmont, Italy, 2016

**[](http://fishmkt.com/)**