

Preserved & the Larder

A DINNER SERIES EVENT

0 3 | 1 6 | 1 8

1ST

deviled tasso, pickled collards, celery

Luc Belaire Luxe/Sparkling Blanc De Blanc Demi-Sec

2ND

vermacelli, charred pork, pickled shrimp, nuoc cham, cucumber

Domaine Pinchot Chenin Blanc

3RD

pork belly, chicken liver, diakon, cilantro, baguette

Prisma Pinot Noir or Erath Pinor Noir

4TH

confit duck leg, butternut squash, candied pecans, cherry gastrique

Bonny Doon ale Cigare Volant

5TH

preserve lemon sherbet, citrus pound cake, almonds, strawberry preserves

Steele Pinot Blanc

HOSTED BY BRIAN ISONHOOD, SOMMELIER
ALEC REDPATH, SOUS CHEF AT LIVINGSTON MERCANTILE
BETSY MULLINS, PASTRY CHEF AT LIVINGSTON MERCANTILE

