

scott joseph's
Pop-Up Dinner
featuring the chefs of
East End Market

HORS D'OEUVRES

Jamie McFadden of Cuisiniers Catering and BarJme

New England Apple Empanada
Ale gastrique

"Fish Eggs"
Soft egg, Mote Marine caviar, blini crumbs, melted onions

Tuna Nicoise
Micro greens, yellowfin, pickled haricot vert,
quail egg, fresh anchovy and olive aioli

"Ham Salad Sandwich"
Smoked duck, roasted-beet horseradish cream,
rye crostini, Canadian bacon dust, potato chips, house pickles

Quantum Leap Garda Quantum Leap Riesling Gorgo Custoza

DINNER

First Course: *Rhys and Alexia Gawlak of Cuts & Craft Artisan Meats*

Duck and Carrots
"Ham," scrapple, sabayon, carrot confit, carrot green salsa verde
Quantum Leap Pinot Noir Reserve

Second Course: *Henry Salgado of Txokos Basque Kitchen*

Rhys and Alexia Gawlak of Cuts & Craft Artisan Meats
Florida Snowy Grouper
Smoked sausage, braised escarole, gigante beans, pancetta broth, tomato jam
Quantum Leap Kaley's Rescue Red

Third Course: *Henry Salgado of Txokos Basque Kitchen*

"Chuleta Basque Style"
Wood-grilled bone-in Wagyu ribeye, porcini mushrooms, Cabrales, porcini-salted frites
Quantum Leap Cabernet Sauvignon

Fourth Course: *Elisa Scarpa of Fatto in Casa*

Flourless Chocolate Torte
Hazelnuts, chocolate ganache, raspberry coulis
Quantum Leap Merlot

Special thanks to Jill Ramsier and David Forrester of Quantum Leap Winery and John Rife of East End Market