Chef Mike Carrino
Pig & Prince Restaurant and Gastrolounge
Montclair, NJ

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Maynard James Keenan
Caduceus Cellars and Merkin Vineyards
Jerome, AZ

Passed hors d'oeuvres

Marinated Fluke Crudo
"Wine barrel wood" smoked halibut, citrus confiture
Lamb heart tartar, dehydrated strawberry, caccicavallo crisp
Ko-Ruben - house made pastrami, kimchi, zesty pickle
Assorted house cured meats and charcuterie

2012 Caduceus Cellars, Lei Li Rose
2011 Merkin Vineyards, Chupacabra Blanca

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Tuna bresaola, compressed melon, white pepper emulsion
2012 Caduceus Cellars Dos Ladrones

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Sweetbread soufflé, mustard beurre blanc
2011, Caduceus Cellars, Le Cortigiane Oneste

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Pancetta wrapped escolar cannelloni, foie gras, watermelon radish, 35 year balsamic
2011 Caduceus Cellars, Anubis

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Roast pork tenderloin, pork and chicken liver farce,
duck fat roasted potatoes, pork bordelaise
2011 Nagual de la Naga

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Blueberry Bumbolone, salted pistachio-butter, lime gelato
2012, Merkin Vineyards, Shinola Bianca