



## COCKTAIL HOUR

CHEF REBECCA LENTRICHIA, RENAISSANCE PROVIDENCE HOTEL

Chilled Town Dock Squid | ginger garlic sauce  
Blackbird Farm Vietnamese Pork Meatballs | pickled radish  
Root Latkes | horseradish labneh, apple butter  
Chi Kitchen Kimchi Deviled Eggs  
Charred Eggplant | satay sauce, sesame seeds

PAIRINGS | KAYLEIGH SPECK, THE GRANGE & DURK'S BAR · B · Q

carpano bianco, honeymaker lavender mead, bully boy estate gin, dr. adam elmegirab's teapot bitters  
&  
high west prairie bourbon, lemon, honey, bee pollen, dr. adam elmegirab's dandelion & burdock bitters

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PRODUCTION MANAGER SARAH WILLIAMS, SEVEN STARS BAKERY

breads & mignardises

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## FIRST

CHEF JESSICA WOOD, FIRE & WATER RESTAURANT GROUP

Carrot and Parsnip Soup | fried carrot, beer bread

PAIRING | ELIZABETH SAWTELLE, NICKS ON BROADWAY

rutte celery gin, koval rye whiskey, pickled carrot

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## SECOND

CHEF ASHLEY VANASSE, EASY ENTERTAINING

Crespelle | savory crepe with broccoli rabe, maine white beans, RI mushroom co. mushrooms,  
narragansett creamery atwells gold, rhody fresh cream

PAIRING | CAITLIN MURPHY, STATESMAN TAVERN

st. george terroir gin, kina l'avion, lemon, tarragon honey, fever-tree tonic

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## THIRD

CHEF JORDAN GOLDSMITH, MOONROSE FARM

Cornmeal Dusted Town Dock Squid | Moonrose Farm squash, miso honey, fermented chilies, early spring shoots & leaves

PAIRING | KATIE MASTERSON, THE BOOMBOX & NICKS ON BROADWAY

bully boy estate gin, gaffed lychee liqueur, carpano bianco, lemon, aloe, bar keep apple bitters

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## FOURTH

CHEF MARIA MEZA, EL RANCHO GRANDE

Roasted Blackbird Farm Sirloin Tip | black rice, pasilla peppers, spices, heirloom oxaca yellow corn tortillas

PAIRING | JEN DAVIS, THE EDDY

chinaco blanco tequila, green pepper, lime, cilantro, chili salt

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## FIFTH

CHEF MELISSA DENMARK, GRACIE'S & ELLIE'S BAKERY

Japanese Cheesecake | lemon coconut curd, buckwheat shortbread, caramelized puffed rice, green tea ice cream

PAIRING | JEN DAVIS, THE EDDY

clément première canne rum, coconut cream, matcha green tea, tempus fugit spirits white crème de cacao