

*Dinner with Chefs*

**Hugh Acheson  
Christopher  
Hathcock**

*The Farm at Old Edwards*

*2.27.22*

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*first*

Blue Crab, Sapelo Clams, Green Peanut, Fennel  
Green Strawberry, Nasturtium

*Albarino, Bodegas Zarate, Rias Baixas*

*second*

Poached Beets, Pine Nut, Horseradish, Lemon Verbena

*Grüner Veltliner, Prager 'Hinter der Burg'*

*Wachau Federspiel*

*third*

BBQ Cobia, Green Gumbo, Roasted Garlic Miso

*Pinot Noir, Greywacke, Marlborough*

*fourth*

Bear Creek Pork, Sunchoke, Dried Fruit  
Vadouvan Spice Jus

*Tempranillo, PSI by Pingus, Ribera del Duero*

*finale*

Coconut Cake, Blood Orange Sabayon  
Bee Pollen Streusel

*Château Roumieu-Lacoste, Sauternes*

