LOUVINO

Somm Slam 2017

March 6, 2017

First

By: Chef Patrick Roney
Harvest Restaurant

country ham and split pea tortellini with country ham consommé, Capriole Mont St. Francis

Second

By: Chefs Jackson Skelton and Nate Gibson
LouVino

southern mixed greens, port wine dates, crispy stilton, roasted grapes, marcona almonds, grape mustard vinaigrette

Third

By: Chef Jeffery Dailey
Corbett's

skirt steak, white bean ragout, roasted rutabaga, bourbon chicory syrup, baby mustard greens

Fourth

By: Chef Tavis Rockwell and Crew
LouVino

sweet chiles rellenos, coconut rice pudding, chocolate ganache, pomegranate, bittersweet tuille