

JUSTIN GRECCO



MIKE CAMPLIN

Minnesota Chefs' Choice

• AN EXCLUSIVE CULINARY EXPERIENCE •

HAMACHI CRUDO

Grapefruit, Lemon, Chili Crisp, Pea Tendril
Wine: Oyster Bay Chardonnay

JAMON WRAPPED SARDINE

Green Olive Salsa Verde, Tribeca Oven Baguette Toast
Wine: Oyster Bay Pinot Grigio

NEW ZEALAND VENISON CARPACCIO

Candied Pistachio, Pistachio Oil, Micro Greens
Wine: Oyster Bay Merlot

SUCKLING PIG

Marcona Almond, Smoked Paprika Aioli
Wine: Barossa Valley Estates GSM Red Blend

SURF & TURF

Red Wine Braised Short Rib, Farro, Garlic Oil Poached Shrimp
Wine: Barossa Valley Estates Cabernet Sauvignon

CHOCOLATE TORTE

Smoked Salt, Rhubarb Reduction
Wine: Barossa Valley Estates Shiraz





Chef

MIKE CAMPLIN

Hailing from Wellington, New Zealand. Chef Mike has travelled the world cooking as he went. Cooking became serious after working on a charter yacht sailing the Mediterranean and Caribbean. The next port was New York City. Chef started at the bottom and worked his way through the kitchen at Boqueria. After a couple years honing his love and skill of Spanish cuisine, he opened a few more restaurants until he landed as a partner of a speakeasy cocktail bar, Mulberry Project. After 5 years in NYC chef moved to spend a year as the butcher at Heartland in Saint Paul, MN. Chef honed his whole animal butchery, sausage making and all sorts of cured meats. After a quick year in the Midwest Chef moved to San Diego and opened a large gastro pub, Draft Republic for the Cohn Restaurant Group. After 5 years and 2 Draft Republic's later, a return to the Midwest was on the cards. Since returning, chef spent a brief stint running Best Buy World Headquarters before he landed at Sysco where he is now a Culinary Consultant helping customers through day-to-day operations in food service.

NEXT DINNER: FEBRUARY 18