

JUSTIN GRECCO

MOLLY KRINHOP



Minnesota Chefs' Choice

• AN EXCLUSIVE CULINARY EXPERIENCE •

ALASKAN SMOKED SALMON RILLETTE

Rye Crisp, Pickled Shallot, Caper Berry, Dill Crème Fraîche

Pairing: Keush, Sparkling Rosé NV, Armenia

SEARED DAY BOAT SCALLOP

Roasted Cauliflower Purée, Hazelnut Brown Butter, Preserved Lemon

Pairing: Château D'épître, Chenin Blanc 2023, France

CRISPY WILD MUSHROOM & FARRO CAKE

Truffle Vinaigrette and Shaved Pecorino

Pairing: Georges Descombes Morgon, Gamay 2018, France

MAPLE-BRAISED PORK TENDERLOIN

Roasted Apple Mostarda and Sage Polenta

Pairing: Domaine Roger Perrin, Châteauneuf-Du-Pape 2021, France

BRAISED SHORT RIB

Malty Onion Jam, Parsnip Purée, Cocoa Demi-Glace

Pairing: Alvaro Palacios Les Terrasses, Priorat 2021, Spain

FLOURLESS DARK CHOCOLATE TORTE

Candied Orange and Espresso Cream

Pairing: R. López De Heredia "Viña Bosconia" Reserva Rioja 2014, Spain

GORгонZOLA DOLCE

Local Honey, Toasted Cocoa Nibs

Pairing: Venturini Massimino, Recioto Della Valpolicella 2021, Italy

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Chef

MOLLY KRINHOP

For Chef Molly Krinhop, food has always been about roots and relationships — the stories that begin in the soil and end around a shared table. She first learned the meaning of farm-to-table long before it was a trend, cooking alongside her grandmother on a corn farm in Iowa, where the day's harvest shaped every meal and every memory.

After graduating from Le Cordon Bleu in Minnesota, Molly honed her craft in some of the Twin Cities' most respected kitchens — including La Belle Vie in Stillwater and Lucia's in Minneapolis — before bringing her culinary perspective to Marriott Hotels, Nordstrom Restaurants, and her own catering company. Her career has touched nearly every corner of the industry — from cooking to selling wine, seafood, and restaurant equipment — deepening her appreciation for the quality, process, and sustainability behind every ingredient and bottle.

Born and raised in South Minneapolis, and still calling Lake Nokomis home, Molly's creative heart lies in charcuterie and cheese boards, curated coursed dinners, and moments of true connection — when people gather, eat, drink, smile, and savor the experience together.

Nearly two years ago, she took a leap of faith and transformed a small-town café into her dream — Molly's in St. Bonifacius, MN. What was once St. Boni Bistro is now a chef-driven, community-centered destination that reflects Molly's spirit: local, intentional, and full of heart. Every plate tells a story — of place, of people, of passion — and Molly's story continues to unfold one season, one course, one gathering at a time.

NEXT DINNER: MARCH 18