



ENRIQUE LIMARDO
CO-OWNER & EXECUTIVE CHEF

Born in Caracas, Venezuela, Chef Limardo began his gastronomic studies in 1997 in Venezuela at the cooking school La Casserol du Chef and continued studying in Spain at the EUHT Sant Pol de Mar in Barcelona, and at the Luis Irizar Culinary School in San Sebastián, Basque Country. While preparing for a post-graduate degree in culinary arts, he had the privilege to

learn from and work alongside some of Spain's most distinguished chefs including Michelin-star greats Joan Roca, Ramon Freixa, Xavier Pellicer, Joan Pique, and Carles Gaig, among others. Chef Limardo was subsequently appointed as the Sous Chef of Mas de Torrent Relais & Château, an exclusive vacation property in Spain.

Following his time in Spain, Chef Limardo worked with British chef Paul Owens at The Cliff in Barbados and served as a chef adviser at several high-end restaurants in Caracas while cementing his success as the owner of Paprika and Yantar, two of the most acclaimed restaurants in that city. Chef Limardo then spent four years traveling to and cooking in exotic destinations around the world as a private chef. In 2014, he moved to Baltimore, Maryland, to assume his role as Executive Chef at Alma Cocina Latina where his inventive Latin-inspired fare earned local and international accolades. "Alma" was acclaimed by *Washington Post* food critic Tom Sietsema with a rating of 3.5/4 stars, making it one of the highest ranked restaurants in the Washington area.

In 2009, Chef Limardo was named best chef in Venezuela by the Venezuelan Gastronomy Academy, and in 2016 he was named the best chef in Baltimore by *Baltimore Magazine*.

Chef Limardo made his debut in Washington, DC, as chef and co-owner of Seven Reasons, a pan-Latin restaurant that celebrates the diverse flavors and culinary traditions of South America. At Imperfecto, he has crafted a fusion style menu inspired by his travels through Latin America and the Mediterranean. Imperfecto's Chef's Table Degustación Experience earned Chef Limardo his first Michelin star in 2022.

A man of many talents, Enrique is also an accomplished painter, artist, and musician, having recorded a rock album in his younger years.

IMPERFECTO

by Enrique Limardo

welcomes



Wednesday, March 15, 2023

*Gonet-Médeville Champagne Grand Cru Champ d'Alouette Extra Brut 2006
Le Mesnil-sur-Oger, France*

Husband and wife winemakers Xavier Gonet and Julie Médeville founded their winery in 2000. Both come from noted wine families – Julie is the fourth generation of winemakers from Bordeaux while Xavier traces his winemaking roots in Champagne back seven generations. Tonight's extraordinary Champagne is 100% grand cru chardonnay from the renowned Champ d'Alouette vineyard, which is just ½ acre in size. The tiny crop of grapes is fermented and aged in oak barrels for six months. It is then bottled, without malolactic fermentation, and ages on its lees for 12 years. After disgorging, dosage with sugar is limited to just 2 grams per liter.

*Jean-Marc Brocard Chablis 1^{er} Cru Montée de Tonnerre 2013
Préhy, France*

This family-run domaine was founded in 1973 by Jean-Marc Brocard, and is now run by his son, Julien, who is passionate about biodynamics and ancestral wine-making methods. The chardonnay grapes for this luscious wine come from 30+ year-old vines, all organically farmed in Chablis' famed Kimmeridgian terroir. Fermentation is in stainless steel with indigenous yeast. After malolactic fermentation, the wine is aged on its lees for 14 months in wooden vats.

*Laurent Martray Côte de Brouilly "Les Feuillées" 2018
Odenas, France*

Laurent Martray has been a winemaker since 1987. His "Les Feuillées" parcel in the Beaujolais region is just 2½ acres of southwest-facing Gamay vines planted in 1916. The plot's steep, rocky terrain makes mechanization impractical. Martray uses traditional techniques in the vineyard and winery – hand-harvesting, whole cluster fermentation, vatting in old *foudres*, ageing in oak barrels, and bottling without filtering – to produce this 100% gamay wine, notable for its elegant old-vine character.

*Viña Cono Sur Pinot Noir Ocio 2007
Chimbarongo, Chile*

Cono Sur Vineyards and Winery was founded in 1993. Its name translates to "Southern Cone," referring to its location in South America's southern cone, specifically central Chile. The region is surrounded by the Andes to the east, Pacific Ocean to the west, the Atacama Desert to the north, and ancient glaciers to the south, and enjoys a climate in which numerous varieties of grapes thrive. Cono Sur incorporates the oldest pinot noir vineyards in the country (planted in the 1960s). Winemaker Matías Rãos produces several expressions of pinot noir, his flagship varietal, including this evening's iconic Ocio from the Casablanca Valley. The wine is aged for 14 months, 70% in barrels and 30% in French oak *foudres*, then for one month in stainless steel tanks.

*Domaine Berthet-Rayne Châteauneuf-du-Pape 2016
Courthézon, France*

The estate has been the Berthet-Rayne family for four generations, with the original parcels of cherries uprooted to plant grapes in the 1920s. The modern Domaine Berthet-Rayne was founded in 1978 and today spreads across 8,000 acres between Orange and Avignon. Vines average forty years old, with some up to 70. Grapes are harvested by hand, and after pressing, macerate for 20 days before fermentation. This evening's wine is 65% grenache, 20% mourvèdre, 10% cinsault, 5% syrah. The winery notes that its wine reaches its full maturity and complexity after 7 years, making this 2016 vintage a well-timed highlight of tonight's dinner.

*Braida Brachetto d'Acqui 2019
Rocchetta Tanaro, Italy*

Sister and brother Raffaella and Giuseppe Bologna – both oenologists – are the third generation leading the Braida winery, which takes its name from the nickname of their grandfather, Giuseppe Bologna. The family began making Brachetto d'Acqui at their winery in the Piedmont region of Italy in 1967. The wine is 100% Brachetto, macerated and fermented in temperature-controlled steel tanks for 36-48 hours before moving to pressurized tanks for the *prise de mousse*, where it gains its light effervescence.

IMPERFECTO

Tasting menu

CANAPÉS

Caviar with Blini
Parmesan and Saffron Arancini
Foie Gras Profiteroles

Gonet-Médeville Champagne Grand Cru Champ d'Alouette Extra Brut 2006

AMUSE BOUCHE

I

PUMPKIN RISOTTO & SCALLOP

Bomba rice, kabocha, Mascarpone, Compte, seed vinaigrette
black trumpet mole, seared scallops

Jean-Marc Brocard Chablis 1^{er} Cru Montée de Tonnerre 2013

II

MOUSSAKA CIGAR

Phyllo dough, smoked eggplant, ground lamb, pine nuts
goat-Manchego cheese cream

Laurent Martray Côte de Brouilly "Les Feuillées" 2018

III

STEAK TARTARE

Hand-cut Angus beef, whipped sheep's milk ricotta
spicy Ras el Hanout honey, house-made sourdough

Viña Cono Sur Pinot Noir Ocio 2007

IV

LAMB TERRINE

Robuchon's pomme purée, red cabbage confit, lamb jus, truffle

Domaine Berthet-Rayne Châteauneuf-du-Pape 2016

V

SORBET

VI

THE GOLDEN PEAR

Bosque pear poached in Sauternes, thyme-vanilla ice cream
tonka bean anglaise, Sicilian lemon gel, tuile

Braida Brachetto d'Acqui 2019