

Menu

1st Course - Foie Gras

Pawpaw Tartlet, Rhubarb Gelee, Ice Grapes

Castelnaud de Suduriant Sauternes 2010

2nd Course - Charcuterie

Tuscan Style Fennel Finacchiona, Duck Prosciutto, Fuet, Rosso,
Chicken Liver Mousse, Caraway Onion Relish, Vegetable Pickles,
Jam, Mostarda, Sour Dough Toasts

Domaine Saint Prefert Chateauf-du-Pape 2006

3rd Course - Trout

Columbia County Crudo, Pickled Jimmy Nardello, Kale Chips,
Brown Butter Radish, Preserved Tomato Vinaigrette

Piero Mancini Vermentino di Gallura D.O.C.G., Sardinia 2018

4th Course - Lamb

Smoked Lamb Shoulder-Delicata Squash, Dumpling, Onion Broth,
Carrot Puree

Joseph Faiveley Gevrey-Chamertin, Burgundy 2007

5th Course - Beef

Sous Vide Braised Short Rib, Corn Milk, Pod Peas, Smoked Potato
Agnolotti, Braising Nectar

Chateau Cantemerle Grand Cru Classe, Haut Medoc, Bordeaux 2008

6th Course - Pear & Apple

Five Spice Whipped Cream, Mulled Cider Gelato,
Bourbon Bootleggers Creme Anglaise

Prim Amore Moscato, Puglia, Italy NV