



# Lenth Anniversary Summer Gala

## — PASSED UPON ARRIVAL —

Veuve Clicquot-Ponsardin Brut Yellow Label  
Seasonal Caviar, Brioche Toast, Citrus Crème Fraiche  
Watch Hill Oysters, Cucumber-Chervil Mignonette

## — FOOD STATIONS —

House-Made Herb Gnocchi

*Heirloom Cherry Tomatoes, Ricotta Salata, Basil*

*Esporão Reserva, Alentejo, Portugal*

Seared Rare Point Judith Tuna Loin

*Saffron Cauliflower “Couscous”, Charred Shallot Chutney*

*Calera Vin Gris Rosé, Mt. Harlan*

Sous-Vide Truffle Butter Poached Lobster Tail

*Leek and Fennel Fondue, Lobster Mushrooms*

*Robert Sinskey Abraxas, Vin de Terroir, Sonoma*

Crispy Long Island Duck Breast

*Black Barley, Thumbelina Carrots, Bing Cherry Demi-Glace*

*Miner Pinot Noir, Gary’s Vineyard, Santa Lucia Highlands*

Carved Pork Belly and Point Judith Sea Scallops

*Summer Corn Relish, Sauce Gribiche*

*Shafer Red Shoulder Ranch Chardonnay, Napa Valley*

Roasted Ribeye of Lamb

*White Bean Puree, House-Made Sausage, Chianti Demi-Glace*

*Gaja Magari, Tuscany*

## — DESSERT —

Liquid Nitrogen à la Minute Ice Cream

*French Macarons*

*Chateau Ste. Michelle, “Eroica” Riesling, Washington*