

**BPC WINE CELLAR
FOOD & WINE
DINNER EXPERIENCE**

**Bring Your Own Special Wines
or Select From Our Cellar.**

to-start

**artisanal cheese & salumi
parmesan twists**

first course options

organic beet, chevre fraiche, caraway

**chicory , fennel, taggiasche olives, maytag blue
citrus vinaigrette**

lobster & avocado salad, gazpacho vinaigrette

burrata, lobster & caviar

egg ravioli, chanterelles, parmesan

fusilli, seafood ragu, toasted breadcrumbs

fettuccini, jumbo lump crab, sea urchin

amatriciana ravioli, parmesan, black pepper

second course options

**filet of sole, rock shrimp, green & yellow squash
chardonnay sauce**

**organic salmon, yukon, leeks, porcini
herb emulsion**

**diver scallops, english peas, cauliflower
almond, mango oil**

**steamed seabass, cannellini, chorizo
sauce bouillabaisse**

third course options

**rohan duck breast, pea shoots, parsnip
cherry reduction**

**rack & loin of lamb, eggplant caviar
spiced tomato, baby zucchini**

**filet of beef, short rib ravioli
foraged mushrooms, spinach**

dessert course options

chocolate decadent

fruit tart

artisanal cheese plate

CHEF'S GOURMET TASTING MENU

Select 1 Item From Each Course For Group.

8 people at \$125 each

(\$1,000 Food Minimum)