**FRANK WINE DINNER**

***Thursday, August 27th --- Approx. 24-36 guests***

***Gathering…***

Sauvignon Blanc

Canapes

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Amuse Bouche

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Crispy Striped Sea Bass

*Confit Peruvian potato, sweet corn puree, braised fennel, lemon-vermouth velouté*

Chardonnay

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Mosaic of Local Pork Pastrami

*Palmetto Creek Farms Pork Tenderloin, cured & slow smoked, picked mustard seeds,*

*compressed apples, brussels sprouts*

Pinot Noir

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Beef & Truffle

*Wagyu Rib Medallion, rib cap, foie gras truffle mousse, sweet garlic-fresh horseradish crumble, truffle reduction sauce, cipollini tart tatin, carrot terrine, “loaded” potato croquette, truffle crisp, wild mushroom ragout, tomato confit, truffle celeriac puree, asparagus*

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Peaches & Cream

*Vanilla poached peach, almond chiffon, mascarpone mousse, orange caramel, spiced nuts*