**Wine Dinner**

***Thursday, November 5th --- Approx. 24-36 guests***

***Gathering…***

Canapes

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Amuse Bouche

*Gold Dusted Scallop, pistachio foam*

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Sauteed Local Lionfish Filet

*Warm pickled vegetable vinaigrette, plantain puree, coconut rice crisp, black bean emulsion*

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Prosciutto Wrapped Quail

*Black mission fig, hazelnut smoked blue cheese, pickled radicchio*

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Cocoa & Onion Ash Venison Loin

*Glazed beets, onion confit filled with chanterelle duxelles, red cabbage, wild mushrooms, braise stuffed potato dumpling, blackberry sauce, upland cress*

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Flavors of Black Forest Cake

*70% guanaja chocolate mousse, cherry gelee, kirsch namelaka*