**Quintessa Wine Dinner**

***Thursday, October 1st --- Approx. 24-36 guests***

***Gathering…***

Canapes

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Amuse Bouche

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Norwegian Halibut

*Scallop mousse wrap, creamy clam velouté, choux, soubise, brandade crousilliant, paddlefish caviar, chard, chorizo*

Sauvignon Blanc

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Composition of Beets & Blue Cheese

*Blue cheesecake, mulling spices, almond, blueberry-shallot jam, beet fluid gel, herb crisp*

Faust Pairing

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Thyme & Butter Roasted California Squab

*Cinnamon confit leg, wild mushroom vol au vent, chanterelles sage butternut squash puree, poached cherries, cedar smoked chocolate demi glace, red vein sorrel*

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Chocolate & Berries

*Milk chocolate cremeux, poached blueberries, pistachio streusel, whipped dark chocolate ganache*