

comfort

wine dinner

Amuse

Chip & Dip

house-made potato chip, lemon scented crème fraiche, ossetra caviar, snipped chive

Poggio Costa, Prosecco DOC, Friuli, Italy, NV

First Course

Butter Poached Maine Lobster Mac & Cheese

tiny broccoli florets, grafton Vermont aged white cheddar

Foxen, Chenin Blanc "Ernesto Wickenden Vyd," Santa Maria Valley, California, 2018

Second Course

Twice-Cooked Duck Tostada

barbacoa confit, dry rubbed duck breast, avocado purée, pickled onion, queso fresco, marinated heirloom baby tomato, baby cilantro leaves

Vinisterra, "Pies de Tierra," Valle de Guadalupe, Baja, Mexico, 2015

Third Course

Braised Boneless Beef Short Rib

horseradish mash, worcestershire infused jus, green bean casserole

Diego Conterno, Barolo, Piedmonte, Italy, 2015

Dessert

Peach & Blueberry Cobbler

vanilla ice cream

Domaine Madeloc, Banyul Rouge, France