

HOLIDAY WINE DINNER

Amuse

CAULIFLOWER PANNA COTTA

golden ossetra caviar

1st Course

LOBSTER CARPACCIO

miso gastrique, kataifi nest, radish, preserved lemon,
lobster roe

Ruinart, Rose Champagne, Reims, NV

2nd Course

FOIE GRAS TORCHON

spice glazed kumquats, sicilian pistachio, cider syrup

Chateau Montelena, Chardonnay, Napa Valley, 2017

Intermezzo

CITRUS BLAST

3rd Course

ROASTED DUCK BREAST

creamed savory cabbage, shaved lomo iberico, truffle essence,
pickled red cabbage sauce

Domaine Frédéric Esmonin, Ruchottes-Chambertin, Grand Cru, 2017

Main Course

SEARED WAGYU TENDERLOIN

black truffle parsnip purée, Rush Creek reserve potato gratin,
rainbow swiss chard, carrot & licorice reduction

Chateau Montrose, St. Estephe, Grand Cru, 2015

Dessert

"MARS ATTACKS"

chocolate and hazelnut with other unearthly flavors

Maynard's Colheita Port, 1997