

Super Seconds
Bordeaux Wine Dinner



Hors d'Oeuvre

ARTISAN 51 FARMERS CHEESE AND
FINE HERB CROQUETTE, YELLOW HEIRLOOM TOMATO

With Lobster Cream and House Made Naan Bread

2017 L'Esprit de Chevalier Blanc

First Course

ROASTED COLORADO LAMB LOIN

Fall Wild Mushroom Risotto
Scotch Egg and Kabocha Squash

2012 Château Pichon Comtesse

Second Course

SLOW BRAISED VEAL SHANK

Fresh Rolled Fettuccini, Roasted Veal Cheek
Roasted Five Vegetable,

Foie Gras and Truffle Scented Pecorino

2006 Château Montrose

Third Course

FRESH LEMON & MANDARIN ORANGE SORBET

Fourth Course

GRILLED A-5 STRIP STEAK

Flaked Sea Salt, Potato Cream

2001 Château Léoville Poyferré

Dessert

HAZELNUT FINANCIER CAKE

Spiced Plums, Milk Chocolate Caramel Panna Cotta
Honey Cremeux, Pomegranate Foam

2017 Château Rieussec Carmes De Rieussec Sauternes