***Téte de Cuvée Wine Dinner***

***16, November 2021***

***6:30 Hors 7:00 Dinner***

***55ppl***

**Seated Hors d ’Oeuvres**

**Dom Perignon, 2010**

Escargot Profiterole (Contains Gluten & Dairy)

Pernod Scented Demi

Wagyu Tartare Crostini (Gluten – Make 3 on gluten free crostini Make 1 no onion)

Yolk Custard, Chive

Aged Cheddar (Lactose Free )

Red Currant Gel, Heather Honey, Chervil

**Amuse**

Caviar “Bubble Tea”

Kombu-Dill Infused Almond Milk

No Allergan Issues

**First**

**Peter Michael, MA Belle Fille, Chardonnay, Sonoma**

Fennel Pollen Scented Diver Scallop

Honeynut Squash Silk, Mountain Rose Apple, Fennel, Squash Seed Powder

1 Grouper medallion (Berkowitz)

1 no Silk (Turner)

**Intermezzo**

Pomegranate Sorbet

Lemon, Berries

No Allergan issues

**Entrée**

**Opus One, Cabernet Sauvignon, Napa Valley**

Duet of Wagyu Tenderloin & Crisp Sweetbread

Crisp Duck Infused Potato, Truffle Pommes Puree, Roasted Heirloom Carrot & Fig, Fig Glace

2 Salmon Trance (Skin on) (Peete)

1 no sauce (Turner)

**Cheese(ish)**

Saffron Pear Panna Cotta

Stilton Espuma, Caramelized Onion & Foie Puff, Hazelnut Crumble

1 Bonita Bay Salad (No Dairy Composed)

**Dessert**

**Chateau d’Yquem, Sauternes, Bordeaux**

Tropical Peaches & Cream

Peach Cremeux, Brown Sugar Cake, Roasted Pineapple, Chantilly Cream, Orange Foam, Meringue, Apricot Sorbet

Richard Brumm, CEC, CCA Director of Culinary Operations

Rhys Davis, Clubroom Chef de Cuisine

Emilia Tomaszycki, CEPC Executive Pastry Chef

BBCulinary Team