

Tête de Cuvée Wine Dinner

15 November 2022

6:30 Hors 7:00 Dinner

50ppl

Hors d'Oeuvres

Dom Perignon, Le Grande Dam, 2008

Nut Crusted Brie

Apricot Fluid Gel

Scallop Tartar

Fig Tuile, Calamansi Espuma, Chive, XVOO

Crispy Duck Prosciutto Canape

Champagne Compressed Apple, Spiced Cherry Chutney

Amuse

"The Deviled Egg"

Saffron Pickled Hen Egg, Piquillo Mousse, Smoked Bacon, Caviar

First

Spanish Octopus Carpaccio

Charred Octopus, Blackened Garlic Honey, Peach Gel, Urfa Chile Aioli, Tangerine Gem, Paprika Petals

Morlet, Ma Princessa, Chardonnay, Russian River Valley, 2019

Intermezzo

Pomegranate Sorbet

Finger Lime "Pearls", Lace Tuile

Entrée

Duet of Blackberry Braised Short Rib & Citrus Glazed Maine Lobster

Shaved Truffle, Dry Aged Beef Tallow Pommés Fondant, Caramelized Fennel Puree, Crispy Potato Crackers, Bronze Fennel

Shafer, Hillside Select, Cabernet Sauvignon, Napa Valley, 2018

Cheese

Beetroot Gnudi

Roquefort Fondue, Fermented Pear, Walnut Crumble, Egg Yolk Custard, Arugula Oil, Thyme, Chervil

Dessert

Fall in Florida

BBC Honey & Olive Oil Cake, Orange Shortbread, Variations of Rhubarb, Honey Ice Cream, Rosemary Essence

Dolce, Far Niente, Napa Valley, 2014

Richard Brumm, CEC, AAC Director of Culinary Operations

BBCulinary Team