

Specialty Wine Tasting Menu

Champagne

foie gras w/ raisin-mango marmalade
duck rillettes w/ black currant pearls on red endive
seared apricot shrimp skewers

Rose'

curly endive, grilled fennel, blackberry & raddichio salad
w/ blood orange vinaigrette

Chardonnay

Lobster Napoleon w/ Vanilla scented (very lightly) buerre blanc -
spring peas, herb & pea shoot garnish

Montepulciano

seared baby lamb chops w/ caramelized cherry tomato jam
parmesan polenta

Cos Sicilain Red

cast iron seared grass fed Kobe rib eye steaks
French buerre, fleur de sel

Chateau d'Yquem

saffron-peach tart w/ marscarpone & pecans