



First Course

Wild Mushroom Velouté

morels, truffle flan, black truffle

or

Salad Lyonnaise

slow-cooked egg, applewood-smoked pork belly, croutons, sherry vinaigrette

Suggested Pair:

2023 Joseph Pascal Puligny-Montrachet, Joseph Pascal, Burgundy, France

Second Course

Burrata Salad

Piedmont hazelnut pesto, grape cherry tomatoes, smoked mustard seeds

or

Scallops

cauliflower purée, caviar & Champagne sauce

Suggested Pair:

2021 Plessiva Collio Pinot Grigio, Plessiva, Friuli-Venezia Giulia, Italy

Third Course

Halibut

sweet corn purée, baby vegetables, sauce vierge

or

Spaghetti alla Chitarra

black truffle, Parmigiano Reggiano

Suggested Pair:

2024 Sautereau Sancerre Blanc, Domaine Sautereau, Loire Valley, France

Fourth Course

Filet Mignon

7oz prime beef, bone marrow butter, romanesco, chanterelles

or

Duck Breast

salsify purée, orange-glazed endive, thyme jus

Suggested Pair:

2018 Château du Tertre Margaux, Château du Tertre, Margaux, Bordeaux, France

Fifth Course

mrs. parker's Chocolate Cake

or

Ricotta Cheesecake

Suggested Pair:

Graham's 20 Year Old Tawny Port, W. & J. Graham's, Douro Valley, Portugal

155 per guest

Optional Wine Pairing - 85 per guest

Tax and gratuity not included.

