

FIRST COURSE

Arugula Salad

Manchego Cheese | Medjool Dates | Gala Apples | Spiced Walnuts | Rosemary Vinaigrette

or

Burrata Salad

Piedmont Hazelnut Pesto | Grape Cherry Tomatoes | Smoked Mustard Seeds

SUGGESTED PAIR

Laurent-Perrier Cuvée Rosé | Laurent-Perrier | Champagne, France

SECOND COURSE

Crab Cake

Fennel Velouté | Pommes Parmentier | Caviar | Dry Miso

or

Steak Tartare

Dijon Mustard | Capers | Cornichons | Parsley | Quail Egg

SUGGESTED PAIR

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

THIRD COURSE

Striped Bass

Peas and Basil Purée | Cauliflower | Crispy Potatoes | Pea Pearls | Champagne Beurre Blanc

or

Duck Breast

Yam Purée | Orange-Glazed Endive | Thyme Jus

SUGGESTED PAIR

2023 Torrey Hill Vineyard Pinot Noir | Bruliam Wines | Russian River Valley | California

FOURTH COURSE

Prime Filet Mignon

Artichoke Purée | Crispy Sunchoke | Baby Spinach | Glazed Pearl Onions | Truffle Butter

or

Jidori Chicken

Smoked Pork Belly | Parsnip Purée | Corn Relish | Chipotle Butter

SUGGESTED PAIR

2018 Château du Tertre Margaux | Château du Tertre | Margaux | Bordeaux | France

FIFTH COURSE

mrs. parker's Chocolate Cake

or

Tiramisu

SUGGESTED PAIR

Graham's 20 Year Old Tawny Port | W. & J. Graham's | Douro Valley | Portuga

155 per guest

Optional Wine Pairing — 85 per guest

TAX AND GRATUITY NOT INCLUDED

