



FOOD & WINE WEEKENDS

First Course

Roasted Sunchoke Cappuccino

Red Wine Demi-Glace, Toasted Hazelnut and Porcini Dust

🍇 *Le Contesse Prosecco, Veneto, Italy*

🍷 *Moët & Chandon "Imperial" Brut, Epernay, Champagne, France*

Second Course

Bull & Bear Wagyu Carpaccio

Egg Yolk, Juniper Salt, Fresh Black Truffle, Black Garlic Aioli & Pinecone Bud Syrup

🍇 *Nisia 2016, Verdejo, Castilla de Leon, Spain*

🍷 *Domaine Ladoucette 2013 Sauvignon Blanc, Loire Valley, France*

Third Course

Maple Smoked Faroe Island Salmon

Wild Mushroom, Corn Puree, Caviar

🍇 *Laetitia Estate 2016 Pinot Noir, San Luis Obispo, California*

🍷 *Gran Moraine Pinot Noir 2014, Willamette Valley, Oregon*

Entrée

Petite Filet of Beef and Stuffed Lobster Tail

Chasseur Sauce, Potato Pave, Fresh Arugula Salad

🍇 *Bodegas Alto Moncayo "Veraton" 2016, Aragon, Spain*

🍷 *Castello Banfi "Cum Laude" 2013 Super Tuscan, Tuscany, Italy*

Dessert

White Chocolate Cheesecake

Caramel Dulce de Leche, Caramelized Apples

Five Course Menu \$125

🍇 Captain's Wine Pairing \$45

🍷 Sommelier's Wine Pairing \$65

