

ARTISANAL

Amuse Bouche

French Brie Macaron
caramelized onion agrodolce

First Course

Roasted Fruits
local Springhouse Farms lettuce, brie
toasted pine nuts

NV Château de Brezé Crémant de Loire Rosé
Arnaud Lambert, Saumur, France

Second Course

Prawns
okonomiyaki, okonomi sauce

2020 Josef Leitz Riesling “Dragonstone”
Rüdesheimer Drachenstein, Rheingau, Germany

Third Course

Grilled Lamb Chop & Pork Belly
local oyster mushrooms & spinach
pecan & blue cheese, cranberry-orange balsamic

2017 Matsu Tempranillo
El Recio, Toro, Spain

Fourth Course

Banana & Chocolate Sable
rum gel & caramel popcorn
smoked caramel ice cream

NV Warre’s Otima
10 year Tawny Port

Pâtes de Fruit

Participation for the Entire Table 85
Wine pairings additional 35
No Substitutions