

# ARTISANAL

## Amuse Bouche

Bacon & Corn Chowder  
parmesan foam

## First Course

Tuna Tataki  
ginger tomato broth, pickled bok choy  
mirin aubergine

2019 Elicio Rosé  
Provence, France

## Second Course

Crispy Asian Chicken  
poblano apple slaw, sambal lime aioli

2015 Francois Chidaine Chenin Blanc  
Les Tuffeaux Tendre, Montlouis-sur-Loire

## Third Course

Prime Beef Tenderloin  
spinach gratin, crispy pee wee potatoes  
horseradish apple, green peppercorn sauce

2017 Black Slate Garnacha Blend  
Mas Alta “Vilella Alta”, Priorat, Spain

## Fourth Course

Blackberry-Cabernet Granita  
rosemary orange gel  
hibiscus “caviar”, apples

2017 Royal Tokaji Late Harvest  
Tokaj-Hegyalja, Hungary

Participation for the Entire Table 85

Wine pairings additional 35

No Substitutions