

### COURSE ONE

Riesling Poached Salmon, Lime and Watermelon Radishes, Cucumber,  
Red Onion Salad, Warm Dill Vinaigrette, Celeriac Puree, Salmon Roe

*Hirsch, Gruner Veltliner, Lamm 2003 (Austria)*

### COURSE TWO

Duck Confit Sliders - Brioche Buns, Arugula, Goat Cheese,  
Spiced Macadamia Nuts, Remoulade and Duck Fat Fries

*Domaine Seguin-Manuel, Savigny les Beaune 2008 (Burgundy, France)*

### COURSE THREE

Niçoise Salad - Seared Tuna, Hard Boiled Egg, Roasted Yellow Tomato and Firecracker Smelts,  
Kalamata Olive and Broccoli Rabe Purees, Garlic Aioli

*Villa Crespia, Franciacorta Novalia NV (Lombardy, Italy)*

### COURSE FOUR

Spaghetti and Meatballs "In a Can"

*Altesino, Rosso di Montalcino 2009 (Tuscany, Italy)*

### COURSE FIVE

Chicken Fried Chicken - Buttermilk Soaked Boneless Chicken Thighs,  
Sausage and Roasted Garlic Gravy, Almond Scented Green Beans and a Cheddar Cheese Biscuit

*Mer Soleil, Unoaked Chardonnay, Silver 2010 (Santa Lucia Highlands, California)*

### COURSE SIX

Mini Veal Meatloaf topped with Ketchup, Braised Veal Short Ribs, Garlic Whipped Potatoes and Asparagus  
topped with Quail Eggs and Truffles, Frisée Salad with Ranch Dressing, Apple Crumble

*Heitz Cellars, Cabernet Sauvignon, Trailside Vineyard 1998 (Napa Valley, California)*

### COURSE SEVEN

Ode to Elvis - Peanut Butter Mousse and Caramelized Bananas,  
Crisp Bacon Wafers and Bacon Ice Cream

*Patrick Bottex, Vin du Bugey-Cerdon, La Cueilie NV (Bugey, Ain, France)*