

Dinner Menu

First

Potato & Frog, potato encrusted frog legs, foie gras,
pomme purée, garlic, parsley

Alexander Monmousseau Vouvray "Clos de Vigneau" 2019

Second

Lobster & BJ Farm Corn Soup, cream, shallots, corn crisp

Beringer Private Reserve Chardonnay, Napa Valley 2020

Third

Butter Poached Swordfish, leek & farro, roasted butternut,
roasted pistachio

Olivier Leflaive Bourgogne "Les Sétilles", Burgundy 2020

Intermezzo

Punch Romaine, white wine, Champagne, simple syrup, shaved ice,
white rum, fresh orange juice, lime juice, lemon juice

Fourth

Escargot, braised beef cheek, celery root batons

Evening Land Seven Springs Vineyard Pinot Noir,

Eola-Amity Hills, Oregon 2016

Fifth

Roasted New Zealand Lamb Chop, rosemary & parmesan crumb

Chateau Rollan de By, Medoc, Bordeaux 2009

Sixth

English Trifle, lady fingers, fruit mousses, pastry cream

