

U N 150 N

RECEPTION

LÉGENDE BORDEAUX BLANC

Cured Salmon / Champagne Grape / Salmon Roe
&
Beet Pickled Quail Eggs / Deviled Egg Mousse /
Beet Tartare / Crostini

1ST COURSE

BARONS DE ROTHSCHILD CHAMPAGNE

Honey Charred Figs / Crispy Berkshire Ham /
Truffle Yukon Gold Purée / Fried Garlic / Parsnips /
Honey Brittle / Mache / Sherry-Dijon Vinaigrette

2ND COURSE

AMANCAYA - CABERNET / MALBEC

Oil Poached Loup DeMer / Charred Lemon /
Baked Vegetables / Fennel / Basil Aioli

3RD COURSE

MOULIN DE DUHART - MERLOT / CABERNET

Viking Farms Lamb Chop / Truffle Robuchon /
Molasses Bordelaise / Tomato-Pickled Pepper Jam /
Pistachio Gremolata

4TH COURSE

CHATEAU DE COSSE SAUTERNES

Goat Cheese Crème Brûlée / Honey Crisp Apples / Maple Cream
&
Amoretti Cookies