

FIRST COURSE

Choice of One

Hokkaido Scallops

Charred English Peas and Snap Peas, Chanterelle Mushrooms,
Citrus Emulsion

Pairing: *Martín Códax, Albariño, Rias Baixas, Spain*

Fried Di Stefano Burrata

Orange Blossom Honey, Pistachio, Cara Cara Orange

Pairing: *Saracco, Moscato d'Asti, Piemonte, Italy*

SECOND COURSE

Roasted Chestnut Agnolotti

Chestnut Agrodolce, Brown Butter Sage, Grana Padano

Pairing: *Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand*

THIRD COURSE

Choice of One

Chilean Seabass

Lobster Crème, Braised Fennel, Heirloom Tomato Confit,
Fingerling Potatoes

Pairing: *Capensis Seline, Chardonnay, Stellenbosch, South Africa*

Black Opal Wagyu Strip Loin

Spinach Spaetzle, Grilled Asparagus, Sauce Au Poivre

Pairing: *Lion Tamer, Cabernet, Napa Valley, California*

FOURTH COURSE

“Match Made in Heaven”

Pistachio Sponge Cake, Strawberry Confit,
White Chocolate Cremeux, Strawberry Mousse

Pairing: *Quinta do Noval, 10 Year Tawny Port, Portugal*

Sommelier's Exclusive Wine Pairing +\$65