



**Amuse**

Oyster & Pearls

*Dennis Oyster. Grapefruit Caviar. Cucumber. Sunflower Sprout.*

*Wine: Crémant de Bordeaux, Brut Classic, Calvet*

**Hors d'oeuvre**

Salmon & Beets.

*Citrus Cured Salmon. Beet Variations. Watercress. Yogurt Espuma. Sourdough Cracker.*

*Wine: Château Picque Caillou, Pessac-Leognan, Blanc, 2023*

**Entrée**

Porcelet Porchetta

*Stone fruit & Jalapeno Relish. Kohlrabi. Blackberry Jus. Herb Oil.*

*Wine: Château Coutet, Saint Emilion, Grand Cru, 2022*

**Plat Principal**

Tenderloin Of Beef

*Sous Vide in Wine and Alliums. Maitake Mushroom. Ramp. Balsamic. Calabrian Chili.*

*Wine: Château Bellegrave, Pauillac, 2012*

**Le Dessert**

Frozen Nougat Mousse Parfait

*Wildflower Honey, Apricot, Pistachio, Lavender*

*Wine: Château Laribotte, Sauternes, 2019*

*\$250.00 per Person including Tax and Gratuity*