

# A Taste of France Wine Dinner



Five Course Menu with Wine Pairings

\$125 Per Person

A 22% Gratuity Will Be Added to Every Check This Evening

## First

Pan-Seared Scallop

Charred spring onion foam, osetra caviar, opal basil

## Second

High on the Hog Farms Pork Rilette

Willow creek honey pickles, grilled house sourdough, sunchoke puree

## Third

Hudson Valley Farms Duck Breast

Sous vide duck breast, Colorado grown quinoa, cherry demi

## Fourth

Short Rib Agnolotti

Parsnip, tarragon, wild mushrooms, bone marrow demi

## Fifth

Date Cake

Cherry glaze, walnut crumble, carrot, pistachio gelato