

## **Amuse-Bouche Kaluga Huso Petrossian Caviar**

Seaweed Blini, Crème Fraiche, Chives, Shallot

### **FIRST COURSE**

#### **Hudson Valley Foie Gras Torchon**

Lingonberry Poached Pear, Smoked Butter Brioche,  
Grand Marnier Liqueur, Banyuls Gastrique

PASSITO BIANCO, PRA “DELLE FONTANE” VENETO, ITALY 2021

SAUTERNES, CHATEAU RIEUSSEC, IER GRAND CRU CLASSE, BORDEAUX,  
FRANCE 2014

### **SECOND COURSE**

#### **Spring Pea Risotto**

Zucchini, Squash Blossom, Calvin Pea Tendrils

GRÜNER VELTLINER, ALZINGER, RIED KREUTIES, SMAARGD ,WACHAU,  
AUSTRIA 2024

GRÜNER VELTLINER, SCHLOSS GOBELSBURG, “REID LAMM” KAMPTAL,  
AUSTRIA 2023

### **THIRD COURSE**

#### **Poached Dover Sole**

Shellfish Mousse, Snow Peas Sauté, Crispy Leek, Fumet Sauce

CHARDONNAY, DOMAINE PINSON, MONTMAIN IER CRU, CHABLIS,  
BURGUNDY, FRANCE 2023

CHARDONNAY, FRANCOIS MIKULSKI, MEURSAULT, BURGUNDY,  
FRANCE 2023

OR

#### **A5 Wagyu Striploin**

Truffle Potato Purée, Porcini Mushroom, Veal Demi-Glace,  
Banyuls Herb Salad

CABERNET SAUVIGNON, GROTH, OAKVILLE, NAPA VALLEY,  
CALIFORNIA 2022

CABERNET SAUVIGNON BLEND, ALPHA OMEGA, NAPA VALLEY,  
CALIFORNIA 2021

### **FOURTH COURSE**

#### **Local Artisanal Cheese Plate**

Four Seasonal Cheeses, Fig and Walnut Preserve,  
Smoked Almonds, Nemaocolin Honey, Warm Baguette,  
Grilled Sourdough

OPORTO, SMITH-WOODHOUSE “LATE BOTTLE VINTAGE” DOURO VALLEY,  
PORTUGAL 2015

OPORTO, TAYLOR FLADGATE, 40 YEAR TAWNY, DOURO VALLEY, PORTUGAL

### **FIFTH COURSE**

#### **Rhubarb Fraise**

French Meringue, Rhubarb Compote, Vanilla Chantilly,  
Rhubarb Ice Cream, Strawberry Sauce