



CHEF'S TASTING & WINE PAIRING SOMMELIER SELECTION

AMUSE-BOUCHE

SEARED FOIE GRAS
TOASTED BRIOCHE, BLACKBERRY PORT REDUCTION

COURSE TWO

CRAB BISQUE
CREME FRAICHE, ROE
AMALIE ROBERT - CHARDONNAY - WILLAMETTE VALLEY

COURSE THREE

FRIED GREEN TOMATO PANZANELLA
GREEN GODDESS DRESSING, BLISTERED HEIRLOOM, SWEET PEPPERS
VIETTI ROERO - ARNEIS - PIEDMONT

COURSE FOUR

FRESH GULF FISH
CORN MAQUE CHOUX, CRAWFISH ETOUFFEE
DOMAINE DE REUILLY - PINOT NOIR - LOIRE VALLEY

ENTREMENT

SORBET
STRAWBERRY

COURSE SIX

LAMB
SWEET PEA RAVIOLI, MINT PESTO
DE TRAFFORD "BLUEBRINT" - SYRAH - KEERMONT, SOUTH AFRICA

COURSE SEVEN

LIME SEMIFREDDO
RASPBERRY GELE
DOLCE LATE HARVEST - SEMILLON | SAUVIGNON BLANC - NAPA

A GIFT FROM CHEF

LOUISE COOKIE

*\$100/PERSON WITHOUT WINE PAIRING
ALL GUESTS IN PARTY MUST PARTICIPATE
OFFERED MON THRU SAT - BETWEEN 5:00PM - 8:30PM*

