



February 5, 2019

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Meet & Greet

***Savage Harbour Blonde Oysters***  
*honeycrisp apple - champagne mignonette,  
raw in the half shell*

***Bucheron Crostini***  
*semi aged French goat's milk cheese,  
peach - red current - habanero jam*

**Vin de France Blanc, 2016.17 and  
Pink Pégau, 2016**

Course 2

***Seared Diver Scallop***  
*baked nectarine, bosc pear espuma,  
fennel, celery, radish & pickled red onion salad,  
white wine vinaigrette, chive oil*

**Château Pégau, "Cuvée Lone",  
Côtes-du-Rhône Blanc, 2015**

Course 3

***"Rhône" Beggars Purse***  
*foie gras - triple crème brie - mushroom duxelle,  
charred onion petals, raspberry balsamic reduction,  
tarragon oil, red sorrel*

**Château Pégau, "Cuvée Maclura",  
Côtes-du-Rhône Rouge, 2016**

Course 4

***Grilled Wild Boar Chops***  
*duck confit & white bean cassoulet  
sautéed lacinato kale, blistered Campari tomato,  
black current gastrique, grilled baguette*

**Domaine du Pégau, Châteaneuf-du-Pape,  
Cuvée Réserve Rouge, 2015**

Course 5

***Veal Osso Bucco***  
*duchess potatoes, carrot puree, grilled asparagus,  
roasted portobello, porcini demi*

**Domaine du Pégau, Châteaneuf-du-Pape,  
Cuvée Laurence, 2013**

Dessert

***Mixte Saveur Petit Assiette***  
*cranberry & orange scone, strawberry jam,  
honey mousse, aged cheese,  
Marcona almonds, Luxardo syrup*