



FOLEY FAMILY WINES

November 9, 2020

Course 1

Peanut Butter Jelly Crostini

strawberry tarragon gelee, cashew butter, toasted brioche

Lucien Albrecht, Brut Rosé, Alsace, NV

Salmon Sashimi & Honeydew Roulade

American Sturgeon caviar, yuzu aioli, horseradish

Vavasour, Sauvignon Blanc, Awatere Valley, 2019

Course 2

Diver Scallop & Poached Pear

vanilla bean beurre blanc, pickled red onion,

toasted macadamia, organic baby greens

orange blossom honey vinaigrette, cured lemon zest

**Chalk Hill “Estate”, Chardonnay,
Sonoma - Chalk Hill, 2017**

Course 3

Sous Vide Lamb Loin

black tea - fine herb infused, salt & pepper crust,

celeriac puree, baby carrots, braised cippolini,

brussels & bacon, cherry cola pomegranate gastrique

**El Pino Club, “Sea Floored” Pinot Noir,
Ste. Rita Hills, 2017**

Course 4

Cocoa Espresso Dusted Wagyu Strip

rainbow swiss chard, trumpet mushroom,

butternut squash puree, black current gelee,

fresh blackberries

**Lancaster, “Winemaker’s Cuvee” Cabernet,
Alexander Valley, 2016**

Course 5

Chocolate Mousse

blueberry glazed chocolate espresso mousse,

luxardo genoise cake, baker’s spice hazelnuts,

raspberry coulis, Ghirardelli chocolate sauce

Merus, Cabernet, Napa Valley, 2016