



WINE
DINNER

FEATURING

RHÔNE VALLEY REGION, FRANCE

BEEF CARPACCIO

*Blood Orange Aioli, Roasted Pistachio, Pickled Carrot,
Sunflower Shoots*

VIOGNIER, LES MANDOULS, DOMAINE FERRATON,
RHÔNE VALLEY, FRANCE 2016

SCALLOPS

Cauliflower, Caper Raisin Purée, Preserved Lemon, Celery

MARSANNE, LA MATINIÈRE, DOMAINE FERRATON,
RHÔNE VALLEY, FRANCE 2017

DUCK BREAST

Yu Choy, Rutabaga, Black Garlic, Kohlrabi, Hay Jus

SYRAH, LA MATINIÈRE, DOMAINE FERRATON,
RHÔNE VALLEY, FRANCE 2015

VENISON LOIN

Romanesco, Winter Squash, Black Morels, Juniper Bordelaise

SYRAH, LES MIAUX, DOMAINE FERRATON,
RHÔNE VALLEY, FRANCE 2016

DARK CHOCOLATE MOUSSE

Cocoa Crumble, Black Truffle

GRENACHE, RIVESALTES, CHAPOUTIER,
ROUSSILLON REGION, FRANCE 1999

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HOSTED BY

Michael Riego of Sera Wine Imports

CHEF DE CUISINE
*Ian Newman and
Alex D'Innocenzo*

EXECUTIVE PASTRY CHEF
Renaud Besnard

SOMMELIER
Thierry Lespare

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS