

The Wonderful Women in Wine

with Gray Mosby of Salveto Imports
Thursday, March 21, 2024 | 6:30pm | \$115 pp ++
Six Wines + Six Courses

APERITIF

Amuse

Parmesan & Black Pepper Popcorn
Poggio Costa, Glera, Prosecco Brut, DOC Italy NV

PREMIER

Timbale de Crabe GF

Jumbo Lump Crab | Apple | Herbs | Lemon Zest | Potato Chip
Aslina By Ntsiki Biyela, Chardonnay, South Africa 2022

DEUXIÈME

Saumon Royal Mi-Cuit | Vinaigrette aux Framboises de Ronces GF

Big Glory Bay (NZ) King Salmon Poached Sous Vide
Warm Tayberry Vinaigrette | Wilted Greens | Compressed Strawberries
Eva Rosé, Pinot Noir, Marlborough, New Zealand 2022

TROISIÈME

Gnocchi a la Parisienne

Parisian Style Gnocchi | Mushroom Ragu | Crispy Duck Confit
Willfull, Pinot Noir, Willamette Valley, Oregon 2021

QUATRIÈME

Tajine de Boeuf aux Pruneaux GF

Moroccan Style Beef Stew | Almonds | Prunes | Coriander
Puriri Hills, Bordeaux Blend, Clevedon, New Zealand 2018

CINQUIÈME

Fraises

Marinated Strawberries | Almond Financier | Crème Chantilly
Red Tail Ridge, Pinot Noir, Pétillant Naturel Rosé Brut
Finger Lakes, New York 2022



Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$115 per person fee will be charged to the card on file.

This is the only menu being featured | We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner