

WINE DINNER MENU

Hors D'oeuvres

Scallop and Crab Ravioli, Maine Lobster, Shellfish Broth,
Smoked Red Pepper Espuma, and Crispy Leeks

Seared Maple Leaf Farms Duck, Roasted Shallots, Pickled
Blackberries, Baby Arugula, and Smoking Goose Bacon

Grilled Australian Lamb Chops, Potato Mousseline,
Baby Fennel Confit, Oven Dried Tomato, and Smoked
Peppercorn Lamb Reduction

Chocolate Mouse, Hazelnut Gianduja, Vanilla Bean Panna
Cotta and Chocolate Caviar