

Welcome Reception

Seafood Tasting

Merus Crab, Lobster Claws, Jumbo Bay Prawns

Caviar Tasting

Golden Osetra Caviar & Traditional Accoutrements

Amuse

Pomegranate & Kiwi Gelees, Tropical Fruits

Starter

Seared Hudson Valley Foie Gras

Spiced Pineapple, 150-Year-Old Balsamic

Morlet Chardonnay "Ma Douce", Sonoma Coast 2015

Salad

Smoked Quail, Pia Tostina Prosciutto Salad

Frisee, Roasted Winter Squash, Saba Vinaigrette

Paul Hobbs Pinot Noir "Hyde Vyd", Carneros 2018

Intermexxo

Main

Grilled Wagyu A- 5 Filet

Black Truffle Croquettes, Farmer Jones Vegetables

Corison Cabernet, Napa Valley 2015

Seared Turbot

Red Lentils, Hearts Of Palm, Treviso, Pink Grapefruit

Alain Chavy "Folatieres" 1er, Puligny Montrachet 2015

Winter Vegetable Cannelloni

Smoked Late Harvest Tomato, Fennel, Winter Squash

Fratelli Brovia - Barolo Villero 2015

Dessert

Table Side Liquid Nitrogen Ice Cream

Domaine des Baumard, Quarts de Chaume 2017

