

I

**Amuse Bouche**

*Chef and Sommelier Pairing*

***Sommelier Selection***

II

**Heirloom Tomato & Burrata**

toasted almonds, aged balsamic vinegar

***Clarendelle Blanc, Bordeaux, France***

***La Poussie, Sancerre, Loire, France***

III

**Seared Foie Gras\***

black cherry chutney, cornbread

***Giacomo Bologna, Braida, Brachetto d’Aqui, Italy***

***Raimondi, Recioto della Valpolicella Classico, Veneto, Italy***

IV

**Diver Sea Scallops\***

summer yellow corn, crispy bacon

***Four Graces, Pinot Noir, Willamette Valley***

***Chêne Bleu, Rosé, Vaucluse, France***

V

**Filet Mignon & Maine Lobster\***

grilled asparagus, potato purée, bordelaise

***Frank Family Vineyards, Cabernet Sauvignon, Napa Valley, California***

***Château de Pez, St. Estephe, Bordeaux***

VI

**Raspberry Cheesecake**

blackberry sorbet

***Graham’s Six Grapes, Porto Reserve, Portugal***

***Grgich Hills “Violetta” Late Harvest, Napa Valley***

**125 per person**

**65 Wine Pairing**

**95 Premier Wine Pairing**

**Executive Chef Alexandre Grégoire**

**Wine List and Pairings Curated by Andrea Boulanger**

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry,

or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health

conditions may be at a higher risk of foodborne illness if these foods are consumed raw or undercooked.