

Bordeaux Wine Dinner

• RECEPTION •

Roasted Bone Marrow, Roasted Wild Mushroom,
Tarragon Gremolata, Onion Jam
French Cheese Display with Accompaniments
Lillet, Aperitif Blanc (NV)

• 1ST COURSE •

Grilled Scallop, Wild Ramps, Charred Lemon,
Parmesan Reggiano
Kressmann, Monopole Bordeaux Sauvignon Blanc (2022)

• 2ND COURSE •

Roasted Beet, Spring Pea, Whipped Chevre,
Baby Rocket, Walnut Dust
Comtesse De Malet Roquefort, Bordeaux Rouge (2019)

• 3RD COURSE •

Spring Lamb Loin, Fiddleheads, Asparagus,
Baby Carrots, Rosemary Gratin Dauphinoise
Château Chapelle D'Aliénor, Bordeaux Supérieur Rouge (2018)

• 4TH COURSE •

Meyer Lemon Olive Oil Cake,
Mascarpone, Pistachio
Château Guiraud, Petit Guiraud Sauternes (2020)