



FIVE!

Fall Harvest

Five Courses. Five Wines. A Celebration of Autumn's Finest Flavors.

Course 1

Appetizer Platter

*Foie Gras Crème Brûlée, Duck Breast à la Bigarade,
White Sturgeon Caviar Pomme Soufflés*

Pairing: Veuve Clicquot Yellow Label Brut, Champagne, France, NV

Course 2

Acorn Squash Bisque

Langoustine, Crème Fraîche, Chive Oil

Pairing: Joh. Jos. Prüm Wehlener Sonnenuhr Kabinett, Mosel, Germany

Course 3

Sole Bonne Femme

*Au Gratin Sole Roulade, Mushrooms, Shallots, Velouté Sauce,
Heirloom Baby Carrots, Pommes Cocotte*

Pairing: Domaine Bouard-Bonnefoy Chassagne-Montrachet
1er Cru En Remilly, Burgundy, France

Intermezzo: Raspberry Sorbet, Champagne Granita

Course 4

Beef Wellington

*Beef Tenderloin, Mushroom Duxelles, Puff Pastry, Dauphinoise Potatoes,
Asparagus, Bordelaise Sauce, Black Truffle*

Pairing: Château Talbot, Saint-Julien, France

Course 5

Ricotta Beignets

Forest Berry Compote, Crème Fraîche

Pairing: Domaine Huet Vouvray Demi-Sec Le Mont, Loire Valley, France

