Classic Cuisine Dinner

Wednesday, February 23rd, 2022

Amuse

Oyster & Sweetbread
brioche, fine herbs, glaçage royal
NV Pertimalli Valdobbiadene Prosecco Superiore, Veneto, Italy

First

Sole Veronique
braised fennel, beech mushroom, grapes, pine nuts
2018 Clos des Lunes Lune d'Argent, Bordeaux, France

Second

Duck à l'Orange
hasselback potato, treviso, citrus, sauce bigarade
2020 Louis Claude Desvignes Morgon Cote du Py Javernières, Beaujolais, France

Third

Beef Wellington
foie gras, mushroom duxelles, spinach, tomato confit, sauce rossini
2019 Domaine Coursodon Saint Joseph Silice, Rhône Valley, France

Cheese

Floating Island
poached meringue, maple crème anglaise, almond praline, palet breton
wine tbd

Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Gloria LaGrassa – Owner