

# *Château de Beaucastel Dinner*

*Thursday June 13<sup>th</sup>, 2023*

## **Amuse**

Stuffed Zucchini Blossom

bairdi crab, burrata, arborio rice, tomato vinaigrette

*N.V. Delamotte Brut*

## **First**

Scallop Crudo

razor clam ceviche, peach, thia basil, macadamia

*2021 Châteauneuf-du-Pape Blanc*

## **Second**

Ricotta Gnocchi

lamb neck ragu, morels, favas, pine nuts, tallegio

*2009 Châteauneuf-du-Pape*

*2020 Châteauneuf-du-Pape*

## **Third**

Certified Angus Sirloin

pommes boulangère, savoy cabbage fondue, honshimeji, black truffle jus

*2004 Châteauneuf-du-Pape*

*2006 Châteauneuf-du-Pape*

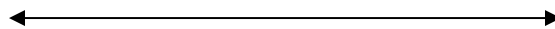
*2007 Châteauneuf-du-Pape*

## **Dessert**

Peach Crumble

almond sable, local peach filling, toasted almond ice cream

*2020 Famille Perrin Muscat Beauges de Venise*



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa – Owner