

THE CONNOISSEUR MENU

Perlita Caviar d'Aquitaine with Cream of Sea Urchin*

Dom Ruinart Brut Rosé

Reims, France _____

A fresh, elegant rosé with just a hint of strawberry and cherry flavors, while the citrus and smoke notes dominate. Very refined and well integrated with a firm aftertaste of cherry and spice. A delicate champagne that pairs perfectly with the caviar and urchin coral.

Hoisin Sautéed Duck Foie Gras with Pecan and Cucumber Salad over Riesling Infused Watermelon*

Dönnhoff Tonschiefer Trocken QBA Riesling

Nahe, Germany _____

Full-bodied, mineral riesling with a fruit nose of great finesse and classic acidity. An elegant match that enhances the sophisticated watermelon salad together with the foie gras.

Culatello Gran Riserva and Smoked Ricotta in Tricorne Ravioli with Pumpkin Velouté

Valdamor Barrica Albariño

Rias Baixas, Spain _____

A crisp and refreshing wine with citrus fruit, pear and peach flavors. It has a medium body, bright fruit character and subtle floral aroma.

Butter Poached Brittany Blue Lobster with Vegetable Nage and Beetroot Cress*

Shafer Red Shoulder Ranch Chardonnay

Carneros, Napa Valley, California _____

Clean, crisp and flinty with green apple, lime, quince and spicy hazelnut notes that are pure and focused, gaining depth on the finish.

Seared Kobe Beef Sous Vide with Valrhona Sauce, Franck's Mashed Potatoes and Edamame Beans*

Marchesi Fumanelli Octavius

Amarone della Valpolicella Classico Riserva DOCG

Veneto, Italy _____

Ripe, almost jammy cherry fruit with cedar and mineral character. Plump and full bodied, closing into dry, spicy cedar on the finish. A little angular in the end, complementing the chocolate flavor of the seared Kobe beef.

Roasted Vacherin Mont d'Or with Grape and Truffle Salad

Delas Frères Marquise de la Tourette Hermitage

Rhône, France _____

Silky and alluring with lovely mocha and espresso aromatics followed by lush black cherry, fig paste and crushed currant notes. Fleshy and pure on the finish with solid underlying minerality. It will accompany the Vacherin Mont d'Or with elegance.

Berry Consommé with Lime-Ginger Mascarpone Ice Cream and Sesame Crisp

Pelee Island Winery Vidal Icewine

Ontario, Canada _____

Berry and spice flavors are attractive in this sweet red dessert wine. Candied strawberry is the main theme: an amazing power and sweetness with the acidity to balance the berry consommé and the lime-ginger mascarpone.

Amarena Cherries

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.