

THE DISCOVERY MENU

Lobster and Mascarpone Pancake with Baby Carrot Emulsion and Rock Chive Cress*

Pommery Brut Rosé Champagne **Reims, France NV**

Light bright pink with fruity mousse, this champagne has fresh blood orange and flowers on the nose. Subtle, light bodied red and berry flavors become sweeter with air, picking up dusty minerals on the back end. Finishing clean with very good persistence, this delicate champagne pairs perfectly with the lobster.

Cream of Porcini with Sautéed Duck Foie Gras Bites and Croutons*

Cervaro Castello della Sala Chardonnay **Umbria, Italy** _____

The Cervaro della Sala is full flavored and well structured. The sweet notes of butter and hazelnut pleasantly complement the aromatic compound of the porcini cream sauce.

Pumpkin Ravioli with Crushed Amaretto Biscotti

Novelty Hill Viognier "Still Water Creek Vineyard" **Columbia Valley, Washington State** _____

Novelty Hill Viognier is very well established in terms of quality and its fruit forward nature. The well defined and surprisingly fruity texture makes a good pairing with the sweetness of the pumpkin and the crispness of the amaretto.

Bay Scallops and Jamón Ibérico "Pata Negra" over Tarbais Bean Cream*

Valsanzo Vall Sanzo, Crianza **Ribera Del Duero, Spain** _____

This freshly textured, grenache based wine has low alcohol and softer tannins that match the delicate flavors of the scallops as well as the bean cream and the jamón pata negra.

72-Hour Slow Braised Short Rib with "Gnocchi au Jus"

Silver Trident Winery "Twenty Seven Fathoms" **Cabernet Sauvignon, Napa Valley, California** _____

Seductive aromas of dark chocolate, baking spices and warm blackberry pie lift out of the glass to reveal layers of ripe, juicy, dense black fruits and a hint of espresso. Wrapped in velvety tannins, this cabernet is a perfect complement for the slow braised beef.

A.O.C Brie de Meaux on Toast with Raisin-Onion Compote and Quince Jelly

The Hess Collection "Allomi Vineyard" **Cabernet Sauvignon, Napa Valley, California** _____

A dark garnet in the glass, this wine has hints of minerals in the mouth and powdery tannins that wrap around flavors of cassis, black cherry and tobacco. It is nicely balanced with good acidity, accompanying the brie and quince jelly with elegance.

Raspberry Caramelized Mille Feuille with Madagascan Vanilla Cream

Château la Varière, Les Melleresses Bonnezeaux **Loire Valley, France** _____

With a dense nose and huge concentration, very attractive flavors of honey, quince and apricot are pronounced, as is typical of the Loire Valley late harvest chenin blanc. Botrytis is not very evident, but the wine has an amazing power and sweetness with the acidity to balance the caramelized raspberry mille feuille.

Calisson de Provence

*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.