

Five Course Dinner with "Newton" Wines
In support of California vineyards
Presented by Moët Hennessy Portfolio Specialist, Tess Ankeny

Tuesday, December 5th, 2017 at 6:30 pm

First Course

Tangier Island Grilled Oyster, Seaweed Butter
Gin & Tonic Oyster, Cucumber
Veuve Clicquot Demi-Sec
Non-Vintage Sparkling Wine from Champagne, France

Second Course

Braised Green Cabbage with Rock Salt Potato
Sauce Aux Agrumes, Uni Urchin, Crunchy Grains
Unfiltered Chardonnay, Newton Vineyard, 2013

Third Course

Fried Sweet Breads Nuggets, Roasted Red Beet and Clementine
Grilled Veal Liver with Chard Onions
Roasted Brussels Sprouts with Slow Roasted Veal Kidney and Juniper Berries
Skyside Cabernet, Newton Vineyard, 2015

Fourth Course

American Yakiniku Wagyu Beef, Braised Oxtail Ravioli
Honeynut Squash, Red Cabbage, Roasted Hazelnut, Hen of the Woods, Beef Juice
Unfiltered Cabernet, Newton Vineyard, 2014

Fifth Course

Sweet Smoked Carrots, Pomegranate
Soft Parsnips, Chestnut Ice, Lady Apples, Burned Meringue
Islay, Single Malt, Ardbeg AN OA

Executive Chefs Bari Vandaele & Dieter Samijn

\$69.69 per person (excl. of tax & grat)
Menu items are subject to change