



"Wine of the World" Series

California Vineyards

Wednesday October 24th

6:30pm to 10pm



Amuse Bouche

***Pave of Charente Serrano, Strawberry,
Manchego***



Oregon White Truffle Risotto

*with Roasted Field Mushrooms, Sundried
Tomato Tuile & Lemon Verbena Butter Sauce*
Macon—Villages 2014



***Berkshire Pork Tenderloin au poivre &
Slow Roasted Pork Belly***

*with Cognac Tunisian Peppercorn Sauce, Grilled
Plum & Fine Herb Potato Rosti*
Chateau Jeantieu 2015



Coffee Rubbed Veal Cheeks

*with Roasted Shallot & Elephant Garlic Demi
and Parsnip-Carrot Harlequin*
GiGantis 2004



Chevre Cheese Cake

*with Crystalized Orange Rind, Organic
Orange Blossom Honey & Black Pepper*
Thyme An Glace

Chateau de Cranne 2015



Join our Wine, Cheese & Crudite Reception in
McCoys Rum Room at 6:30pm.

Price: \$69++ Per Person

