



# Private Four-Course Wine Dinner



**\$99 per person**  
*(example - Winter 2023)*

## Amuse Bouche

### **NC Crab Salad**

avocado green goddess + sesame rice cracker + togarashi

*Pairing: Sparkling Malbec Rosé, Alma Negra N/V*

## First choice of one

### **Lamb Tartare**

fried capers + shallots + herbs + black pepper mayo + quail egg

*Pairing: Rose, Chateau Musar 2021*

### **Persimmon Salad**

arugula + radicchio + hazelnut + pickled grapes +  
champagne & goat cheese vinaigrette

*Pairing: Sancerre, Le Roi Des Pierres 2021*

## Second choice of one

### **Tortellini en Brodo**

housemade tortellini + truffle & cheese filling + parmesan brodo +  
crispy garlic

*Pairing: Chablis, Gilbert Picq et Ses Fils 2020*

### **Oyster Stew**

oyster cream + leeks + potato + chives + fried oyster

*Pairing: Douro Branco, Wine & Soul 2019*

## Third choice of one

### **Slow Roasted Beef Tenderloin**

beef tallow poached + crispy potato cake + creamed spinach +  
truffle beef jus

*Pairing: Malbec, Catena Zapata 'Alta' 2018*

### **Seared Sea Scallops**

roasted red pepper grits + green beans + mustard beurre blanc

*Pairing: Bordeaux Blanc, Chateau Carbonnieux 2018*

### **Fox Farm Mushroom Cakes**

fox farm & forage lion's mane mushroom "crab cakes" + red pepper &  
spinach cous cous + red onions + rainbow carrots + crispy leeks +  
black garlic molasses

*Pairing: Burgundy Pinot Noir, Frédéric Magnien 2018*

## Fourth choice of one

### **Citrus Kiss**

gluten free chocolate short crust + chocolate ganache +  
yuzu curd + fresh blackberries + basil ice cream


*Pairing: Black Muscat, Quady 'Elysium' 2020*

### **Sticky Toffee Pudding**

warm fig cake + vanilla toffee sauce + fresh whipped cream

*Pairing: Madeira, Cossart Gordon 10 Yr Bual*

 gluten free

 vegetarian