



WINE DINNER

8.17.2022

AMUSE-BOUCHE

SCALLOP CARPACCIO
soy foam, peach coulis

FIRST COURSE

FOINUT BUTTER & BLUEBERRY JELLY SANDWICH
Foie gras au torchon, michigan blueberry preserve,
toasted marcona almond butter, house made brioche

2020 K Art Den Hoed Viognier

SECOND COURSE

ROASTED MAPLE LEAF FARMS DUCK
caramelized onion risotto, currant jus, orange gremolata

2018 K Powerline Syrah

INTERMEZZO

SPANISH SHRIMP COCKTAIL SHOOTER

THIRD COURSE

CREEKSTONE PRIME TENDERLOIN WELLINGTON
peppercorn demi glace, smoked carrot, robuchon potato

2017 K Roma Cabernet Sauvignon-Syrah

FOURTH COURSE

TOASTED COCOA & COFFEE OPERA CAKE
smoked vanilla anglaise

2016 K King Coal Cabernet Sauvignon/Syrah