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*Grilled 'Feng Shui' Prawns Spicy Chili Sauce, Sweet Soy, Sour Thai Glaze*

*Hopler Gruner Veltliner*

*Catalan Style Clams with Chorizo, Spanish Peppers, Cilantro, White Wine and a touch  
of Cream*

*Pazo Barrantes Albarino*

*Sauteed Arctic Char, Fingerling potato, Honey Roasted Baby Carrots & Violet*

*Mustard Butter Sauce*

*Bouchaine Chardonnay*

*Wilted Baby Spinach Salad, Vermont Chevre, Aceto Balsamico Tradizionale,*

*Strawberry, Maldon Salt*

*Green Apple Granita*

*La Belle Farms Foie Gras, Gingerbread Funnel Cake, Truffle Oil, Hawaiian black salt*

*Chateau Romaine Lacoste Sauternes*

*Bulgogi Braised American Kobe Short Rib, Ginger Sweet Potato Puree*

*Casa Silva 'Los Lingues' Carmenere*

*Dessert tasting of Baby Dark Chocolate Cake with Sour Cherry Compote, Madagascar*

*Crème Brulee, Rum Raisin Bread Pudding and White Chocolate Marcona Almond*

*Bark with Pink Salt*

*Artisanal Cheeses: Hudson Valley Camembert, Majorero Pimenton, Fontina Val*

*D'Aosta and Great Hill Blue*

*Michael d'Ennery Executive Chef*

*Sean Foley Sous Chef*