Confit of Atlantic Salmon

With pea puree, poached lobster tail with shellfish oil, fresh fennel, baby lettuce salad and snow peas pods.

*Kim Crawford Sauvignon Blanc, Marlborough, New Zealand*

Cream of Celeriac, Double Duck Consomee

Toasted duck confit brioche sandwich

*Kim Crawford Sauvignon Blanc, Marlborough, New Zealand*

Seared Diver Scallops

On brown butter Hollandaise fried capers, parsley puree

*Cakebread Chardonnay, Napa Valley, California*

Slow roasted veal tenderloin

Artichokes puree miniature fondant potatoes, baby vegetables, Shiraz and shallot reduction

*Sequoia Grove, Cabernet Sauvignon, Napa Valley, California*

Caramelized Pear over Nougat Montelimar Parfait

With biscotti syrup and forest berries

*Castello del Poggio, Moscato, Asti, Italy (Dessert Wine)*