



## PROPOSED MENU

### HEIRLOOM TOMATO GAZPACHO

*Lavender scented Ora king salmon, grated horseradish*

**Lallier, 'Grand Rosé,' Äy Grand Cru, Champagne, France NV**

### PASTIS AND ESLETTE MARINATED ATLANTIC FLUKE

*Fennel coulis, nasturtium, smoked trout roe*

**St. Innocent, Pinot Gris, 'Vitae Springs Vineyard'**

**Willamette Valley, Oregon 2015**

### HUDSON VALLEY FOIE GRAS

*Poached then roasted with Northern Neck black eye peas and peaches*

**Vincent Prunier, Chardonnay, 'Les Clous,' Meursault, Burgundy, France 2014**

### ALINA DUCK BREAST

*Cherries cooked in Schaarbeekse krieken, with foie gras soubise*

*pistachio and glazed spring vegetables*

**Domaine Mucyn, Syrah, 'Les Salamandres,' Saint-Joseph**

**Rhône, France 2013**

### BREBIROUSSE D'ARGENTAL

*Marcona almonds & golden raisin crisps,*

*farmer greens and lettuces with hazelnut vinaigrette and Mirabelle preserves*

**Eric Bordelet Pear Sidre Brut, Normandy, France**

**or**

**Noble Dame Calvados, Normandy, France**

### SOUR CHERRY SORBET

*Yogurt lime espuma, gin cucumber gelée, mint*

### GRAHAM CRACKER SOUFFLÉ

*Toasted marshmallow ice cream, chocolate sauce*

**Thunevin- Calvet, Grenache, Vin Doux Natural, Maury, Roussillon 1975**