



# AN EVENING OF RARE POURS

## COURSE 1

### LEEK & MAINE LOBSTER TERRINE

oscietra caviar, tarragon vinaigrette

**Coup de Foudre, Sauvignon Blanc, Napa Valley 2024**

## COURSE 2

### HERB-ROASTED ORA KING SALMON\*

morel mushrooms, fava beans, jus de volaille

**Richard G Peterson, Pinot Noir, Santa Lucia Highlands 2024**

## COURSE 3

### MAGRET DE CANARD\*

hudson valley duck breast stuffed with foie gras  
potato pavé, bloomsdale spinach, floc de gascogne

**Pharaoh Moans, GSM Blend, Paso Robles 2023**

## COURSE 4

### JAPANESE A5 STRIP\*

ramps, black garlic, purple mustard, california asparagus

**Amuse Bouche, Merlot, Napa Valley 2022**

## COURSE 5

### SPRING RACK OF LAMB NAVARIN\*

carrots, turnips, english peas, natural jus

**Au Sommet, Cabernet Sauvignon, Atlas Peak, Napa 2023**

## COURSE 6

### BLACK FOREST MOUSSE CAKE

dark chocolate, maraschino cherry

**Gentleman's Cut, Player Exclusive 16yr Bourbon & 11yr Rye**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness