



**UPPER SHIRLEY**  
VINEYARDS

**WINE DINNER**  
JANUARY 18, 2018

APÉRITIF

*2015 BLANC DE BLANCS*

CHILLED ROCKEFELLER

*BIG ISLAND AQUACULTURE OYSTERS*  
SPINACH & ROAST GARLIC GRANITA  
HOUSE-MADE GRUYERE CRACKER WITH JUNIPER FENNEL  
MIGNONETTE, BACON POWDER, CARAMELIZED MUSTARD  
SEED & TABASCO SEA FOAM

*2015 CHARDONNAY*

QUAIL

PORCINI SMOKED & FAT FRIED  
*AMES' HOT SOUTHERN HONEY & BOURBON GLAZE*  
PARSNIP RISOTTO & GARNISH WITH PICKLED MUSHROOMS  
HERBED PARMESAN CRUMB & PORCINI GASTRIQUE

*2016 VIOGNIER*

HUNTER'S HAM & EGG STEW

PORK TENDERLOIN, CHARRED CARROT,  
POTATO HORSERADISH CROQUETTE, CORNBREAD DUMPLING,  
BRAISED TOMATO, COFFEE CONSOMMÉ & SPROUT LEAVES  
PERFECT *AUNT B'S FARM* DUCK EGG

*2015 PETIT VERDOT*

WINTER CITRUS "FLOAT"

LEMON CAKE CRUMBLE  
CARBONATED BLOOD ORANGE & MANDARIN SEGMENTS  
SORREL ICE CREAM, TANGELO GELEE, LEMON LIME CURD & DUST  
MERINGUE COOKIE, CANDIED CORIANDER & VANILLA BEAN ESPUMA

*2015 #2 WHITE*

\$80 PER GUEST

CHEF DE CUISINE  
**ERNIE LABRECQUE**