



WINE DINNER
JULY 12, 2018

APÉRITIF

2014 BLANC DE BLANCS

SEAFOOD SALAD

BACON POACHED PRAWN, SUMMER VEGETABLE RIBBONS
TOSSED IN LEMON OLD BAY VINAIGRETTE
SAVORY CELERY & BELL PEPPER SORBET, WHITE ASPARAGUS COULIS,
VANILLA SAFFRON CAVIAR, HOUSE-MADE SALTINES & SUMMER HERB AIOLI

2017 CHARDONNAY

PORK & BEANS

LOCAL PORK BELLY BRAISED IN SASSAFRAS,
FORAGED FROM THE UPPER SHIRLEY GROUNDS,
WHITE BEAN CASSOULET, SWEET POTATO & PEACH PUREE
CRISPY YAM, SASSAFRAS DEMI GLACE, DEHYDRATED SASS GREENS,
ROOT BEER FOAM, SAGE & PEACH BUTTER CANDLE

2017 VIOGNIER

SUMMER DUCK

SMOKED MALLARD BREAST BASTED WITH AME'S HOT SOUTHERN HONEY,
CHORIZO & SPOON BREAD CROQUETTE, GRILLED SCAPES & ASPARAGUS,
BRAISED RADISH & CARROT, ROASTED OATS, PICKLED DRAGON FRUIT WITH A
TABLE SIDE POUR OF SCAPE VELOUTÉ

2015 MERLOT

BOMB "POP"

ICE CREAM CAKE WITH LAYERS OF CHEERWINE CAKE,
LEMONCELLO ICE CREAM, WITH BLACK CURRANT GELEE & FOAM
FRESH & COULIS OF SUMMER BERRIES, CANDY MACADAMIA NUTS,
LEMON BUTTER CREAM & ESPUMA,
GARNISHED WITH POPPING CHERRY DUST

2017 #1 RED

\$80 PER GUEST

A handwritten signature in black ink, appearing to read 'Ernie Labrecque', with a long horizontal flourish extending to the right.

CHEF DE CUISINE
ERNIE LABRECQUE