



FEATURING LAUREN ALLFORD

Thursday, January 25th, 6:30pm \$95 per Person (Does not include tax or gratuity)

FIRST COURSE

GULF OYSTER DUO OYSTER ROCKEFELLER FRESH SHUCKED OYSTER WITH APPLE & SHALLOT MIGNONETTE

SAUVIGNON BLANC, NAPA VALLEY, 2022

SECOND COURSE

LOBSTER RAVIOLI CREAMY ARRABIATA, POACHED LOBSTER, BLACK GARLIC CROSTINI

CHARDONNAY, CARNEROS - NAPA VALLEY, 2021

THIRD COURSE

BLACK & BLUE FILET CARAMELIZED ONION, BRANDY ONION JUS, DANISH BLUE CHEESE CRUST

CABERNET, NAPA VALLEY, 2020

FOURTH COURSE

PAN ROASTED DUCK BREAST PARSNIP PUREE, ROASTED HEIRLOOM CARROTS, GENERATIONS DEMI-GLACE

GENERATIONS, NAPA VALLEY, 2019

FIFTH COURSE

DIVINE CHOCOLATE GANACHE CAKE BERRY WHIPPED CREAM, MERLOT REDUCTION

MERLOT, NAPA VALLEY, 2020

CHEF JUSTIN CREEL | CULINARY DIRECTOR RUBEN CAMPOS