

THE ODYSSEY MENU

*Bay Scallop Teriyaki Seared on Riverstone

Pommery Brut Rosé Champagne
Reims, France NV

Light bright pink with fruity mousse, this Champagne has fresh blood orange and flowers on the nose. Subtle, light-bodied red and berry flavors become sweeter with air, picking up minerals on the back end. Finishing clean with very good persistence, this delicate Champagne pairs perfectly with the Bay Scallop Teriyaki.

*Escalope of Rougié Périgord Foie Gras Sautéed with Pineapple and Hibiscus Flowers

Château de la Roulerie Coteaux du Layon
Loire Valley, France _____

This 100% chenin blanc reveals ripened apricot, clementine and peach flavors layered with candied orange peel and date notes. Sweet and tangy aromas emerge in the long finish, creating an elegant match that enhances the sophisticated flavors of the dish.

*Maine Lobster Cassolette with Tarragon and Sea Urchin Bisque

Mer Soleil Chardonnay
Santa Lucia Highlands, California _____

Citrus-driven nose with hints of pineapple, banana, vanilla and coconut. Big and well balanced with oak at the same time. The rich, sophisticated finish will assist in creating a classic, elegant pairing for the Lobster Cassolette.

Portobello Mushroom Risotto with Smoked Ricotta and Black Truffle

Tenuta Guado Al Tasso Il Bruciato
Bolgheri, Italy _____

A blend of cabernet sauvignon, merlot and syrah that develops savory spice and tobacco notes, followed by blackberry, dark cherry and caramel. The palate is fresh and clean, with a good heft in order to be associated with the flavors revealed by the Smoked Ricotta and Portobello Mushrooms.

*Wellington of Veal Tenderloin with Cabernet Sauvignon Reduction and Harvest Vegetables

Eberle Cabernet Sauvignon
Paso Robles, California _____

A beautiful cabernet sauvignon, complex and rich in blackberry, black currant and coffee flavors; dry, with lingering acidity. Full-bodied and well balanced on the finish, it will create a perfect match for the Veal Tenderloin.

Napoleon of Poached Williams Pear and Melted Brie de Meaux

Domaine du Vieux Lazaret Chateauneuf-du-Pape
Rhône, France _____

This exceptional Chateauneuf-du-Pape develops black cherry and black currant notes intermixed with cedar wood, licorice and a touch of Provençal herbs. This deep ruby wine is fresh, ripe and full-bodied, a classic that will accompany the Poached Williams Pear and Brie de Meaux with elegance.

Floating Island Accompanied by Pralines and Roasted Pistachio Cream Prepared À la Minute

Marenco Brachetto d'Acqui Pineto DOCG
Piedmont, Italy _____

Intense ruby with a pink shade this sparkling Brachetto is very subtle with notes of crushed strawberry and roses on the nose. Mild, soft and gentle on the palate with an amazing power and elegance that balances the delicate Floating Island.

Calisson de Provence

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.