

THE CONNOISSEUR MENU

***Perlita Caviar d'Aquitaine with Cream of Sea Urchin**

**Moët & Chandon Cuvée Dom Pérignon,
Epernay, France** _____

Simply balanced with perfect aroma, touches of light toastiness, broad yeastiness, and hints of licorice. Elegance at its finest.

***Hoisin Sautéed Duck Foie Gras with Pecan and Cucumber Salad over Riesling Infused Watermelon**

**Dönnhoff Tonschiefer Trocken QBA Riesling
Nahe, Germany** _____

Full-bodied, mineral riesling with a fruit nose of great finesse and classic acidity. An elegant match that enhances the sophisticated watermelon salad together with the foie gras.

Culatello Gran Riserva and Smoked Ricotta in Tricorne Ravioli with Pumpkin Velouté

**Valdamor Barrica Albariño
Rias Baixas, Spain** _____

A crisp and refreshing wine with citrus fruit, pear and peach flavors. It has a medium body, bright fruit character and subtle floral aroma.

***Butter Poached Brittany Blue Lobster with Vegetable Nage and Beetroot Cress**

**Shafer Red Shoulder Ranch Chardonnay
Carneros, Napa Valley, California** _____

Clean, crisp and flinty with green apple, lime, quince and spicy hazelnut notes that are pure and focused, gaining depth on the finish.

***Seared Kobe Beef with Valrhona Sauce, Franck's Mashed Potatoes and Edamame Beans**

**Rocca Sveva Amarone della Valpolicella
Riserva DOCG Veneto, Italy** _____

Full of lovely ripe, juicy red fruit over a background of light balsamic. Floral notes upon entry followed by a dry, very elegant progression on the palate which complements the chocolate flavor of the seared Kobe beef.

Roasted Vacherin Mont d'Or with Grape and Truffle Salad

**Visitation Cuvée Antique Hermitage, DOP
Rhône Valley, France** _____

Silky and smooth with dark fruit flavors such as blackberries, cherries and plums. Fine tannins which are integrated with oak in a spicy and peppery union. It will accompany the Vacherin Mont d'Or with elegance.

Berry Consommé with Lime-Ginger Mascarpone Ice Cream and Sesame Crisp

**Inniskillin Pearl Vidal Icewine
Niagara, Ontario, Canada** _____

Intense aromatics of mango, apricot and honey beautifully integrated with flavors of peach and candied brown sugar. This wine is held together by crisp bold acidity that will elegantly balance the dessert.

Amarena Cherries

*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.