

PERENNIAL VIRANT

FIRST

ROASTED SUNCHOKE RAVIOLI, hillside orchard chestnuts, sorghum butter
(PINOT NOIR, ALBERT BICHOT 2010 bourgogne, FRA)

OR

CRISPY CARNAROLI RICE AND BRUNKOW CHEESE CURDS, pickled summer beans and pea shoots
(PINOT BIANCO, ALOIS LAGEDER 2010 Alto Adige, ITA)

SECOND

WERP FARM LETTUCES, shaved fennel, creamy buttermilk and preserved strawberry dressing
(PINOT NOIR, HAHN 2010 Monterey, CA)

OR

CREAMY POTATO AND LEEK SOUP, rushing waters smoke trout, dill
(CHARDONNAY, HEALDSBURG RANCHES 2009 Russian River Valley, CA)

THIRD

PAN-ROASTED TASMANIAN OCEAN TROUT, heritage prairie farm polenta, wilted spinach,
preserved sweet pepper sauce
(TINTO MENCIA, PEIQUE 2009 Bierzo, ESP)

OR

Q7 DRY-AGED BEEF COMBINATION, roasted barley, river valley mushrooms, pickled turnips,
grilled sweet onions
(CABERNET SAUVIGNON, ST. SUPERY 2006 Napa Valley, CA)

FOURTH

VALRHONA CHOCOLATE MOUSSE, chocolate mint ganache, cocoa biscuit, cocoa nougatine
(BANYULS, DOMAINE MADELOC NV, (Grenache Noir), Banyuls, FRA)

OR

COCKTAIL PUMMELO MERINGUE TART, rosemary shortcrust, pummelo curd,
cream and candied rind
(MOSCATO D'ASTI, TINTERO 2010, Piemonte, ITA)