

SAMPLE MENU B

GAZPACHO

Lobster Beignet

DUCK CONFIT

Shallot Apple Compote, Brioche Crouton Apple Syrup, Frisée

SPRING PEA RISOTTO

Candied Carrot and Asparagus

BASIL DUSTED HALIBUT

Potato Cream, Citrus Oil

STEAK AND POTATO

Roasted Veal Tenderloin, Pea Puree
Potato String, Cabernet Gloss

UPSIDE DOWN PEACH CAKE

Raspberry Peach Sorbet, Peach Air, Crispy Butter Cookie

ROYAL PAIRING

75

D'ARENBERG, "THE STUMP JUMP WHITE",
Adelaide, Australia

MICHEL REDDE, SAUVIGNON BLANC, SANCERRE,
"Les Tuilières", France

BODEGAS SIERRA CANTABRIA,
Rioja, Crianza, Spain

JORDAN, CHARDONNAY, RUSSIAN RIVER,
California

STARK-CONDÉ, SYRAH, STELLENBOSCH,
South Africa

VEUVE CLICQUOT, BRUT, CHAMPAGNE,
"Yellow Label", France

WINE ACCOMPANIMENT

To elevate your dining experience, we have selected tiered wines to complement this evening's menus. These wines will enhance your enjoyment of the cuisine. This option allows you to enjoy a wide spectrum of offerings, from the world's most exciting producers.