



NAME OF
DINING GUEST
Date

COURSE ONE

Scallop Carpaccio*

yuzu vinaigrette,
crispy quinoa

PINOT GRIGIO
Bottega
Italy

COURSE TWO

Smoked Tomato Soup

garlic focaccia croûtons,
parmesan

CONUNDRUM
Chardonnay,
Sauvignon Blanc, Sémillon
Napa Valley, California

COURSE THREE

Maine Lobster Salad

hearts of palm, pineapple,
cilantro, vanilla dressing

MARLOBOROUGH,
PETER YEALANDS
Sauvignon Blanc
New Zealand



COURSE FOUR

Roasted Branzino

grilled zucchini, peppers,
lemon confit, pesto

CHABLIS PREMIER CRU
Chardonnay,
Domaine William Fèvre
Burgundy, France

COURSE FIVE

Grilled Filet Mignon*

truffle potato purée,
asparagus, bordelaise sauce

ROBERT MONDAVI MAESTRO
50th Anniversary,
Cabernet Sauvignon, Merlot
Napa Valley, California

DESSERT

The World

Peanut Butter Ganache
Valrhona Chocolate Mousse
Salted Caramel Gelato

SALTED CARAMEL
ESPRESSO MARTINI

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