



Wine Pairing Menu

Offered April 5th & April 6th, 2019

\$85 per person

(tax and gratuity not included)

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FIRST COURSE

Smoked Salmon Mousse, Chive Oil, Shaved Radish, Caviar

Wine Pairing: Gewürztraminer, Valckenberg, Rheinpfalz

Begins with a lovely aroma of orange peel, tropical fruit, pear, floral notes and a touch of spice. This off-dry wine wonderfully integrates herbal notes of nutmeg and cinnamon and the perfect level of sweetness which pairs nicely with the smokiness of the Salmon.

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SECOND COURSE:

Grilled Romain Niçoise Salad with Ahi Tuna, Olives, Sunny Side Up Quail Egg
with a House Made Red Wine Vinaigrette

Wine Pairing: Pinot Noir, Line 39, California

This fruit-driven Pinot Noir has herbal rich flavors of raspberries and black cherries on the palate and soft, supple tannins. This wine will pair nicely with the hearty Ahi Tuna and the saltiness of the Olives and Red Wine Vinaigrette.

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ENTREE COURSE

Pan Seared Duck Breast, Fig and Pancetta Polenta Cake, Finished with a
Midori and Honeydew Coulis

Wine Pairing: La Segreta Bianco, Planeta, Sicily IGT

Aromas of well-balanced citrus, pineapple and white peach. A successful balance between acidity, fruitiness and volume which is never excessive. A full and aromatic finish. We went with this unexpected pairing with the Duck as to not overpower the Sweet and Savory combination of this entrée.