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## WINE PAIRING MENU

June 8<sup>th</sup>, 2023

**120.00 Per Guest**

\*exclusive of taxes and gratuity

### AMUSE BOUCHE

**Beef Tartar**

rye croutons, sour cream, basil oil

### 1ST COURSE

**Scallops & Yellow Fin Tuna Brochette**

yuzu aioli, garden herbs

NV Champagne Laurent-Perrier, La Cuvée | France

### 2ND COURSE

**Table Side Caesar Salad**

gambas al ajillo - spanish garlic shrimp

2020 Riesling | Pewsey Vale | Eden Valley | Australia

### 3RD COURSE

**Onion Soup**

truffle gruyère cheese croutons

2018 Meursault | Louis Jadot | Bourgogne | France

### MAIN COURSE

**Tenderloin Rossini 6oz**

homemade hashbrowns, foie gras, bordelaise sauce, truffles

2000 Chateau Fonbadet | Pauillac | Bordeaux | France

### DESSERT

**Mango Tacos**

chocolate crémeux, mango coulis, streusel

2016 Sauternes | Chateau Roumieu | France

**Petit Fours**

lime and kiwi pate de fruit

almond dobos

key lime bonbon

DINNER

All Pricing is in USD. Exclusive of 18% Service Charge, 13% GST & 2% environmental fee. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.