



# *Amuse Bouche*

## **Melon Vase**

Ossetra Caviar, edible flowers and micro amaranth



## *1st Course*

### **La Tur Ravioli**

Rich Mushroom Broth with subtle notes of ginger and kombu.  
Finished with grated burgundy truffle

**2019 Ryan Williams Merlot, FLX**

## *2nd Course*

### **Grilled Leek and Bacon Quiche**

Topped with grilled romaine, gorgonzola, crispy onions and  
finished with warm bacon vinaigrette.

**2020 Andrew Mill Two Blondes Vineyard Yakima Valley,  
Washington**

## *Intermezzo*

## *3rd Course*

### **Merlot Braised Lamb**

Lamb shank cooked low and slow in tomatoes, onions, garlic  
and herbs, served over tender spinach and pecorino polenta.

**2021 Markham Vineyards Merlot, Napa**

## *Sweet Bite*

### **Dark Chocolate and Raspberry Decadent**

Flourless dark chocolate cake with layers of marzipan, raspberry  
preserves and ganache.



*dinner menu*

