



AROUND THE WORLD WINE DINNER SERIES  
FEATURING SAUVIGNON BLANC

AMUSE BOUCHE

WHITE ASPARAGUS MOUSSE

- SMOKED SALMON - HORSERADISH - SENECA LAKE SALT POTATO CHIP

1<sup>ST</sup> COURSE

ASPARAGUS VELOUTÉ

- TOASTED NUTMEG CRÈME FRAICHE

2021 HOSMER WINERY SAUVIGNON BLANC, FLX

2<sup>ND</sup> COURSE

TASTING PLATE

\* WHITE FRENCH ASPARAGUS

- ROASTED HAZELNUTS - PARMESAN - MUSH-LOVE MUSHROOMS - TRUFFLE OIL

\* PURPLE ASPARAGUS

- MORNAY SAUCE - TARRAGON - CRISPY SHALLOTS - SMOKED SALT

\* GREEN ASPARAGUS

- PROSCIUTTO DI PARMA - FONTINA - PINE NUTS - LEMON - OLIVE OIL

2022 CLEMENT ET FLORIAN BERTHIER SAUVIGNON BLANC, LOIRE VALLEY,  
FRANCE

3<sup>RD</sup> COURSE

ASPARAGUS E SPEK

- CAVATELLI PASTA - ASPARAGUS PUREE - CREAM - PECORINO

2022 VILLA MARIA EARTH GARDEN SAUVIGNON BLANC, MARLBOROUGH, NEW  
ZEALAND

DESSERT

STRAWBERRY SHORTCAKE

- HEAVEN LEIGH BUTTERMILK BISCUIT - FARM STAND STRAWBERRIES - WHIPPED  
CREAM