

Sparkling Wine Dinner

Saturday, December 6, 2025

AMUSE-BOUCHE

CRISPY PARMESAN TUILE

with whipped goat cheese & orange cranberry compote

1ST COURSE

CRISPY DUCK CONFIT

phyllo with roasted beet salad, pomegranate reduction & micro arugula 2021 ANTELECHEIA SEKT RIESLING, FINGER LAKES

2ND COURSE

SEARED SCALLOPS

parsnip purée, lemon beurre blanc & chive oil 2021 HEART AND HANDS SPARKLING RIESLING

3RD COURSE

LAMB LOIN

herb panko crusted with yukon potato gratin, roasted root vegetables & garlic rosemary demi 2019 HERMANN J. WIEMER CUVÉE BRUT

DESSERT

Gingerbread Crème Brûlée

Please Inform Server of any dietary needs or food allergies. Note though, that in preparing dishes, even with great care, trace amounts could be present without our knowledge. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu subject to change.