



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