

WINE TASTING DINNER MENU

PRESENTED BY
LOUIX LOUIS & CB WINE PROGRAM

Amuse-Bouche
Chef's Seasonal Inspiration

Paired with CB Champagne, Grand Cru, Blanc de Blancs

APPETIZERS

Choice of:

Burrata & Beets (V) (D) (N)
Roasted Baby Beets, Whipped Goat Cheese, Hazelnuts,
Arugula Pesto, Balsamic

Crab Salad (SF)
King Alaskan Crab, Boston Bibb Lettuce, Truffle & Citrus Vinaigrette,
Avocado, Fennel & Orange, Tobiko

Foie Gras Toast & Black Truffle (N) (G)
Hudson Valley Foie Gras Mousse, Brioche, Pistachio, Fig,
Gastrique, Truffle

*Paired with a Choice of: Chablis 2023 or
Etna Rosso "Calderara Sottana" DOC 2022*

MAINS

Choice of:

Black Cod (D)
Wild-Caught, Herb Potatoes, Wild Spinach,
Oscieta & Champagne Cream Sauce

Half Rack Lamb (D) (H) (N) (G)
Herb And Almond Crusted, Tokyo Turnips, Spiced Carrot Purée,
Brussel Sprouts, Sauce Vierge

Mushroom & Tartufo Risotto (V) (D)
Porcini, Roasted Mushrooms, Aged Parmesan, Tartufo Nero

Paired with a Choice of: Etna Bianco DOC 2023 or Château Coutet 2021

DESSERTS

Petit King's Cake (F) (D) (N)
Chocolate Cake, 64% Guayaquil Ganache, Hazelnut-Chocolate
Buttercream, Vanilla Ice Cream, Chocolate Sauce

Sticky Toffee Pudding (A)(D)(G)
Parsnip Cake, Toffee Sauce, Sour Cream Chantilly, Olive Oil Crumble

(V) - Vegetarian, (G) - Gluten, (SF) - Shellfish, (N) - Nuts,
(D) - Dairy, (H) - Halal, (F) - Fish Gelatin - (A) Alcohol

Reserve Now