



*A Taste of France*  
*Château de Pommard*

*May 27<sup>th</sup>, 2021*  
*\$135 per person, inclusive*

*1<sup>st</sup> - Passed Appetizers*

**CRISPY FRIED P&J OYSTERS**  
garlic crostini, french brie, jalapeño pineapple chutney

**ROYAL OSSETRA CAVIAR**  
chive pancakes, sour cream, lemon confit

*Champagne André Heucq Héritage Blanc de Meunier Brut Nature NV*

*2<sup>nd</sup>*

**JUMBO LUMP BLUE CRAB CAKE**  
fried green tomato, chipotle aioli, frisée salad

*Chassagne-Montrachet 2019*

*3<sup>rd</sup>*

**LOBSTER PAPPARDELLE**  
applewood smoked bacon, cream, Parmigiano Reggiano, arugula, basil, tarragon

*Meursault 2019*

*4<sup>th</sup>*

**CHARRED CALIFORNIA WILD KING SALMON**  
roasted baby vegetables, ginger lime garlic glaze

*Maranges-Clos de Loyeres 2019*

*5<sup>th</sup>*

**DUCK CONFIT**  
celery root & yukon gold potato purée, arugula, orange & fennel salad, warm citrus vinaigrette

*Volnay Premier Cru 2015*

*Dessert*

**TRIO OF CRÈME BRULEE**  
coconut, meyer lemon, vanilla bean & cognac

*Château Guiraud Petit Guiraud 2017*