

RECEPTION

Oyster Tartare - Jeremiah Tower
Sottocenere al forno with Prosciutto di Parma & Rosemary - Nancy Silverton
Burnt End Bites with Cabbage - Mary Sue Milliken
Spiced Lobster Roll, Red Rouille - Jimmy Schmidt
Lamb Belly Humita, Hoja Santa - Stephan Pyles
Smoked Corned Chowder Crispy Pancetta, Chive Oil, Mirco Star Flower – Justin Fredrickson
Scarpetta Pinot Grigio 2016 | Rodney Strong Sauvignon Blanc 2017
Tito's Vodka Cocktails | Sparkling Rose Cocktail

DINNER

1st Course: Chef Jeremiah Tower

Mad Salad of Squab, Foie Gras, Haricots Verts, Black Truffle, & Crayfish
Cooper Mountain Vineyards Pinot Gris, Willamette Valley 2017

2nd Course: Chef Nancy Silverton

Orecchiette with Sausage & Swiss chard
Scarpetta Barbera Del Monferrato, Italy 2015

3rd Course: Chef Mary Sue Milliken

Octopus Asada with Peruvian Potatoes
Chalone Vineyards Estate Chardonnay, Chalone AVA, California 2015

4th Course: Chef Jimmy Schmidt

Hudson Valley Ronan Duck Breast
Riding a Confit, Chanterelle & Comice Pear Ravioli
Topped with Gingered Verjus Two Pear & Chanterelle Salad
Martin Ray Dark Star Hill Pinot Noir, Russian River Valley, Sonoma County 2016

5th Course: Chef Stephan Pyles

Smoked Snake River Wagyu Flat Iron
White Bean-Butternut Squash Huarache, Black Garlic, Mole Negro
Rowen Winery Meritage, Sonoma County 2014

6th Course: Chef Justin Fredrickson & Luxor Chefs

Black Forest Cake with Brandy Griottine Cherry
Espresso Pate with Orange Marmalade
Velvet Mousse
The Autumn Fig Cocktail

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