

CHRISTMAS WINE DINNER

The Georgian Room

Wednesday, December 23, 2020

6 p.m. Seating

\$210/person (includes wine pairing)

FIRST COURSE

DEVEILED EGG

Quail Egg, Osetra Caviar, Pickled Lemon, Frisee, Pumpernickel

2009, Pol Roger, Brut, Champagne, France

SECOND COURSE

TRIO OF OYSTER

Juniper & Gin, Pomegranate & Cucumber, Apple & Ginger

2017, Domaine Michel Brégeon, La Molette, Muscadet Sèvre-et-Maine Clisson, Loire Valley, France

THIRD COURSE

WINTER SQUASH MANICOTTI

Caramelized Golden Raisin, Cranberry, Pine Nut Crumble

2012, Albert Boxler, Pinot Gris, Sommerberg Wiptal, Grand Cru, Alsace, France

FOURTH COURSE

BAKED FLOUNDER ROULADE

Crab Farce, Lobster Bisque, Grilled Sourdough

2017, Domaine Alain Patriarche, Les Grands Charrons, Meursault, Burgundy, France

FIFTH COURSE

BACON-WRAPPED BEEF TENDERLOIN

King Mushroom Bourguignon, Crispy Brussels Sprouts

2014, Marchesi di Barolo, Cannubi, Barolo, Piedmont, Italy

SIXTH COURSE

CHOCOLATE AND CARAMEL YULE LOG

Chocolate Genoise, Caramelized Valrhona Oplay's Cream, Croquant

1988, Bodegas Toro Albalá, Pedro Ximénez, Gran Reserva, Montilla Moriles, Spain

Sea Island®