

~ Reception ~

Passed Hors d'oeuvres

Summer Water Rosé

~ First Course ~

Spanish Cauliflower Gazpacho

green grapes, black lime, cauliflower gribiche, smoked trout & roe, chives

Koyle Family Vineyards Sauvignon Blanc

~ Second Course ~

Korean Spiced Pork Belly

*peach & yozu kosho, peanut relish, chickpea socca, charred honey,
shiitake mushrooms, spring leek & pea purée*

Tarantas Valencia Tempranillo Crianza

~ Third Course ~

Cherry Smoked Beef Tenderloin

salsify au gratin, fried green tomatoes, rampchi salsa verde, olive pepperonata

Les Hauts De Lagarde Bordeaux Rouge

~ Fourth Course ~

Knafeh

camembert cheese, honey orange blossom

BioKult Naken Skin Fermented Wine

~ Fifth Course ~

Amaro Cherry

amarena cherry cream, almond mousse, cherry glaze, lemon cookie

Broletto Reggiano Lambrusco Amabile Rosso