

TERLATO WINES

ALWAYS EXCEPTIONAL

Reception

Potted Rabbit Crostini

Celery, Citrus Pearls

Chicken Liver Mousse Crepe Cake

Pickled Shallot, Persimmon Chutney

Nino Franco, Sparkling

1st Course

Icelandic Cod

Parsley Root, Artichoke, Carmellini Beans, Micro Herbs

Belleruche, Rosé

2nd Course

Fried Quail

Petite Beets, Raspberry, Red Pepper Tapenade, Quail Egg Yolk

Rochioli, Pinot Noir

3rd Course

Wild Boar Fettuccini

Braised Shank, Tender Greens Chard, Cinnamon, Tomato

Gaja, Promis

Entree

New York Strip

Anson Mills Grits, Foie Gras Duxelles,

Black Truffle and Chervil Salad, Veal Reduction

Chimney Rock, Cabernet

Dessert

Chocolate Truffles

Miniature Desserts