



Passed Hors d'oeuvres

Maine Lobster and Local Red Shrimp filled Mushroom, Parsley Butter

Ahi Tuna, Avocado, Rice Noodle Roll, Sweet Soy Glaze

Billecart-Salmon, Brut Réserve, NV

Amuse

Florida Stone Crab Cake and Claw, Mango Aioli, Blood Orange and Apple Salad, Sevruga Caviar, Quail Egg, Brioche Toast

Delamotte, Blanc de Blanc, NV, Champagne

Fish

Pan Seared Chilean Seabass, Butter Poached Maine Lobster, Hazelnut Citrus Gremoulada, Rainbow Chard, Parsnip Puree

Ramey "Rochioli Vineyard", Chardonnay, 2015

Duck

Roasted Duck Breast, Leg Confit, Wild Rice Cake, Carrots, Sugar Snap Peas, Blackberry and Carter Pinot Noir Jus Lie

Ken Wright Cellars, "Carter Vineyard", Pinot Noir, 2017

Beef

Serrano wrapped Filet Mignon, Wild Mushroom Ragout, Brioche and Leek Bread Pudding, Baby Beets Altagracia Cabernet Sauvignon and Shallot Reduction

Eisele Vineyard, "Altagracia", Cabernet Sauvignon, 2015

Dessert

Blood Orange Soufflé, Bittersweet Chocolate Gelato and Roasted Pistachios

Billecart-Salmon, Demi-Sec, NV