

Le Colonial

Caymus & Wagner Family Dinner

AMUSE BOUCHE

Asparagus Mousseline with Salmon Roe

FIRST COURSE

YUZU CRAB SALAD

Jumbo Lump Crab, Jalapeno, Avocado, Radish, Spicy Yuzu Dressing

2018 Mer Soleil Chardonnay

SECOND COURSE

CA TIM RANG

Eggplant, Roasted Pepper, Goat Cheese Terrine, Truffle Sauce

2019 Emmolo Sauvignon Blanc

THIRD COURSE

VIT QUAY

Hudson Valley Duck Breast, Baby Bok Choy, Parsnip & Garlic Emulsion, Szechuan Fig Jus

2018 Sea Sun Pinot Noir

FOURTH COURSE

BHO KO

Braised Bone-In Beef Short Rib, Thumbelina Carrots, King Oyster Mushroom, Panang Curry

2018 Caymus Cabernet Sauvignon

FIFTH COURSE

CHOCOLATE MOUSSE

Passion Fruit Curd, Raspberry Sorbet

Emmolo No. 2 Sparkling Wine NV

CAYMUS
VINEYARDS

