



Reception

2016 Balverne Sauvignon Blanc

2016 Balverne Rose

Mini Buckwheat Crepe Dentelles w/ whipped goat cheese, fig & honey

Parmesan Gougere w/ mushroom forestiere & micro greens

Crouton of Roasted Peach w/ port syrup, Crispy Serrano ham & basil

Dinner

First Course

2014 Notre Vue White

Endive Salad w/ white wine poached pear, toasted walnuts, truffle tremor cheese, honey & banyuls vinaigrette

Second Course

2014 Notre Vue Bordeaux

Pan Seared Muscovy Duck breast w/ warm faro/black current salad, vincotto reduction & crispy parsnip

Third Course

2014 Notre Vue Rhone

Daube of Beef- slow red wine braised beef, bellweather farms carmody cheese/ potatoes aligot & caramlized carrots

Dessert Course

TCHO Chocolate Cremeax w/ orange/almond crust, espresso cream & candied orange