

### First Course

#### Branzino

ROASTED FENNEL AND CITRUS BROTH

paired with

2022 Gaja Ca'Marcanda Vistamare

# Second Course

Texas Jumbo Brown Shrimp leaves of bibb with golden beets, toasted pecans and a vanilla bean vinaigrette

> \_\_\_\_\_ paired with \_\_\_\_\_ 2021 Billaud Simon Chablis

### Third Course

CREAMED LEAKS, BLACK TRUFFLE EMULSION AND PEA SHOOTS

2020 Benanti Contrada Rinazzo Bianco

## Fourth Course

Poached Dover Sole and Scottish Salmon 'BONNE FEMME'

þaired with

2020 Benanti Monte Serra Rosso

### Fifth Course

Lobster Thermidor

paired with

2021 Domaine Faiveley Gevrey-Chambertin Burgundy

#### Dessert

Key Lime Bavarian Tarte

\_\_\_\_\_ paired with \_\_\_\_\_ 2017 Royal Tokaji 5 Puttonyos

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.