

III FORKS

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

Seared Diver Scallops

CREAMED LEAKS, BLACK TRUFFLE EMULSION AND PEA SHOOTS

paired with

2020 Benanti Contrada Rinazzo Bianco

Fourth Course

Poached Dover Sole and Scottish Salmon

'BONNE FEMME'

paired 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