

SAMPLE FIVE-COURSE MENU  
with FINE WINE PAIRING

AMUSE BOUCHE

Gravlax-Wrapped French Beans on Gaufrette  
*JM Sohler Pinot Gris, Grand Cru "Winzenberg" Alsace, France 2016*

FIRST COURSE

Seared Sea Scallop  
Saffron Risotto, Sweet Pea Coulis  
*Trail Estate Vineyards Chardonnay "Unfiltered" Hillier, PEC 2018*

SECOND COURSE

Frisée and Endive Salad  
Hazelnuts, Orange, Fennel, Pickled Shallots  
*Ca' del Baio Langhe Nebbiolo "Bricdelbaio" Italy 2016*

MAIN COURSE

Seared Beef Tenderloin  
Confit Potato, French Beans, Lobster Bearnaise  
*Château Boyd-Cantenac "Jacques Boyd" Margaux, France 2013*

DESSERT

Marjolaine  
Terrine of Almond Dacquoise, Praline Buttercream, Chocolate Ganache  
*Lions de Suduiraut, Sauternes, France 2013*

CHEESE COURSE

Selection of Cheeses  
Comte, Château Bourgogne, Epoises, Accompaniments  
*Niepoort Tawny Port*