



Spring Fling Wine Dinner

April 18, 2024

80 people \$100 per person

Dinner starts at 6pm

Reservations highly recommended

~ First Course ~

*Melon Spheres, Pomegranate Vinaigrette Flask,
Lemon Balm Petite Greens, Lemon Caviar*

~ Second Course ~

*Crispy Pork Jowl with Goose Berries, Mustard Greens,
Fermented Grain Mustard Seed, Fresh Corn and Maple Polenta*

~ Third Course ~

*Salmon Wellington with Spinach, Chervil and Fennel Puree,
Sprouted Lentils, Carotene Butter*

~ Fourth Course ~

*30 Day Dry Aged New Mexico Wagyu Beef, Potato Puff, Bone Marrow Mousse,
Pea Tendrils, Fresh Garlic Flowers, Smoked Alder Wood Salt*

~ Fifth Course ~

Strawberry Short Cake Variation