

# 20<sup>th</sup> anniversary celebration

Chef Porpietor Michelle Brown,  
Executive Chef, Matt Benson  
Executive Sous Chef, Kinsey St. Clair  
In collaboration with Master Sommelier, Larry O'Brien

## appetizers

Prosciutto Wrapped Date, Marcona Almond,  
Apricot Glaze

Oysters with Blood Orange Mignonette,  
Micro Fennel

Sunchoke Velouté Shooter with Caviar Toast Point,  
Lemon Crème Fraiche, Chive

*Benvolio Italia Prosecco*  
*D.O.C. Prosecco*

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## first

### Truffled Goat Cheese Croquettes

Truffled Goat Cheese Croquettes, Grilled Radicchio,  
Braised Leek, Petite Mustard Frill, Grapefruit Marmalade,  
Brown Butter Vinaigrette, Pine Nut Brittle

*Freemark Abbey Sauvignon Blanc*  
*Napa Valley, California 2020*

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## second

### Butter Basted Scallop

Winter Squash, Coconut Curry Cream, Blistered Peppers,  
Honey Roasted Peanuts, Kaffir Lime

*Penner-Ash Wine Cellars Viognier*  
*Rogue Valley, Oregon 2021*

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## third

### Braised Duck Ragu

Brown Butter Lemon Gnocchi, Cremini Mushrooms, Pecorino,  
Tellicherry Peppercorn, Black Basil

*Gran Moraine Yamhill-Carlton Pinot Noir*  
*Oregon 2019*

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## fourth

### Hudson Valley Foie Gras Terrine

Homemade Brioche, Huckleberry, Pickled Radish,  
Microgreen, Fleur de Sel

*Lassègue Saint-Emilion Grand Cru*  
*France 2018*

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## fifth

### Certified Angus Beef® New York Strip Loin

Truffle Bordeaux Demi-Glace, Pommes Parisienne,  
Winter Truffle, Crème Fraiche, Black Garlic, Baby Carrot,  
Pea Shoots

*La Jota Vineyard Cabernet Sauvignon*  
*Napa Valley, California 2018*