



# WINE DINNER

FRIDAY, FEBRUARY 28

7:00pm | Cru

*Executive Sous Chef Justin Christenson and  
Erin Ungerman with Maverick Beverage Company*

## Welcome Bubbles

*Roger Goulart Reserva Cava*

## COURSE 1

### Duck Pate

Brioche Toast, Apricot Jam, Shaved Black Truffle,  
Herb Oil, Micro Greens

*Virgen Del Galir Godello*

## COURSE 2

### Lobster Gnocchi

White Truffle Butter Sauce, Butter Poached Lobster Meat,  
Hand-Made Gnocchi

*Monopole Clásico Rioja Blanco*

## COURSE 3

### Japanese A5 Wagyu

Shallot Ragout, Blood Orange Gastrique, Maldon Sea Salt

*Mas Martinet Bru Priorat*

## COURSE 4

### Mushroom-Crusted Rack of Wild Boar

Wild Mushroom Ragout, Mustard Demi-Glace,  
Red Wine Reduction, Butter Poached Micro Vegetables

*Cvne Rioja Reserva*

## COURSE 5

### Strawberry Shortcake

Marinated Strawberries, Chocolate Mousse Crumble,  
Lavender Short Cake, Strawberry Reduction,  
Vanilla Chantilly Cream, Wafer Cookies

*Dows Fine Ruby Port*

