



**Amuse Bouche**

***Saint Péray Effervescent Blanc La Muse de RW 2012***

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**Japanese Tomato Salad**

Umeboshi-Miso Vinaigrette, Cucumber Blossoms,  
Sea Lettuce, "Miso Sand", Seeded Crisps, Micro Shiso  
***Grenache Blend, Belleruche Rosé 2016***

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**White Corn Agnolotti**

Marscarpone, Sage, Brown Butter  
***Viognier, Domaine des Grange de Mirabel 2016***

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**Brittany Turbot**

Australian Black Truffles, Caramelized Cabbage, Bordelaise Sauce  
***Syrah, Crozes-Hermitage, "Les Meysonnier" 2015 (Magnum)***

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**Duo of Colorado Lamb**

Roasted Loin and Braised Breast, Horseradish Sphere  
Lima Beans, Carrot Pureé, Lamb Jus  
***Syrah, Crozes-Hermitage, "Les Varonniers" 2012 (Magnum)***  
&  
***Syrah, Ermitage, "Pavillon" 2007 (Magnum)***

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**Kaluak "Black Forest" Cake**

Brooks Cherries, Gianduja  
***Grenache, Banyuls 2015***