



# Spring Wine Dinner

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## AMUSE BOUCHE

### TUNA

ajo blanco, green apple, capers, garlic chips  
*2018 Donnachadh Estate Chardonnay*

### SCALLOP & CAVIAR

celery root, truffle beurre blanc  
*2019 Donnachadh Estate Gamay*

### TEXAS QUAIL

peas, cherry jus  
*2019 Donnachadh Estate Pinot Noir*

## INTERMEZZO

### IBERICO PORK LOIN

pommes puree, baby carrot, black garlic jus  
*2018 Donnachadh Estate Syrah*

### GÂTEAU BASQUE

lemon pastry cream, blueberry thyme coulis,  
lavender moscato sorbet

## PETIT FOURS

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\$250 Per Person

*No modifications or split plates please.*

*We respectfully ask table participation.*

