

L'amour et le Vin



Bubbly – Cavicchioli Prosecco

Course 1 – Pieropan Soave – Bay Scallops over Grilled asparagus with Lobster Hollandaise and Pork Cracklin Crumble

Course 2 – Prophecy Rosé – Blackened Salmon with Almond Cous Cous and Peach Basil Slaw

Course 3 – The Language of Yes Cuvée Sinso Red Blend – Thyme Roasted Chicken Thighs with Boursin Mashed Potato and Bacon Braised Mushroom and Fennel

Course 4 – Alexander Valley Sin Zin – Dubai Truffle Terrine – Double Chocolate Ghiradelli Cake Layer Topped with Phyllo Crunch, Pistachio Butter, Dark Chocolate Truffle Layer and Raspberry Mousse