



-First-

Welcome Reception: Fromage & Accoutrements
House Made Crackers, Honeycomb
Domaine Francois Carrilon Aligote 2016, Kir

-Second-

Brûléed Foie Gras
Sweet Potato Terrine, Cranberries, Pea Shoots
Domaine Laroche Chablis Saint Martin 2016

-Third-

Bayonne & Rabbit
Porcini, Shallot Confit, Fava Beans, Cognac Jus
Domaine Matrot Meursault Rouge 2016

-Fourth-

Carolina Truite
*Cauliflower Beurre Noisette, Young Carrots, Brussel Petals,
Almond Crème Fraîche*
Vincent & Sophie Morey Chassagne 1er cru Caillerets 2014

-Fifth-

Cullière Lamb Shoulder
Beluga Lentil, Parsnip, Winter Truffles, Kale Pistou
Henri Gouges Nuits Saint Georges 1er cru Les Porrets 2016

-Sixth-

Kumquat Clafoutis
*Lingonberry Compote, French Burnt Peanuts, White Chocolate
Chantilly*
JCB Cremant de Bourgogne No. 21