



# *Sparkling Soiree*

# **WINE DINNER**

DECEMBER 29, 2022 | 6:00 - 9:00 PM

## **STAIRWAY TO HEAVEN**

Assorted Fine Seafoods and Caviar

*Brut, Blanc de Blanc, Raventos i Blanc, Spain*

## **FOIE GRAS TORCHON**

Pickled Cipollini Onion, Fig Mostarda, Apricot Glaze, and Buttered Brioche

*Prosecco, "Guistino B", Italy*

## **BRAISED OXTAIL WITH CONSOMME**

Maitake Mushrooms, Brunoise Mirepoix, and Black Garlic Oil

*"Extended Tirage", Brut, Argyle, Oregon*

## **CHILEAN SEA BASS & SAVOY CABBAGE "DOME"**

Fall Root Vegetables, Parsnip Puree, Lotus Root Crisp, and Champagne Beurre Blanc

*Brut Classic, Deutz, France*

## **SNAKE RIVER FARMS WAGYU TENDERLOIN WELLINGTON**

Butter Poached Lobster Tail, Shaved Black Truffle, Black Garlic Demi Glace,  
and Truffle Hollandaise

*Brut Rose, Colin, France*

## **CHOCOLATE TRUFFLES**

