

Menu

FIRST

Seared Diver Scallop Meyer Lemon
Beurre Blanc Artichoke & Herb
Risotto

Paired with 2022 Diosa Blanc

SECOND

Seared Muscovy Duck Breast Bacon
Lardon & Sweet Potato Hash Melted
Shallot, Garlic Confit Spinach
Emulsion Cherry Gastrique

Paired with 2018 Sentio

THIRD

Certified Angus Beef French Onion
Short Rib Pot Pie Honey Thyme
Roasted Heirloom French Carrot
Chive Oil, Micros

Paired with 2017 Sentio & 2019 Sentio

FOURTH

Valrhona Dark Chocolate Pot de
Creme Espresso Dust, Blackberry
Coulis

Paired with 2020 Sentio

EXECUTIVE CHEF
NICK NOLAN
SOCIETY CUISINE