

Seasonal Wine Tasting Dinner Menu

This five course tasting menu focuses on two of my favorite things, seasonal food and great wines. Sit back and enjoy while I cook for you and your guests on this unforgettable evening,

The Harvest Menu

Roasted Diver Scallop

Cannellini Bean Puree, Toasted Almonds, Cipolin Onions and
Pomegranate Emulsion

Suggested Grape Varietal: Pinot Gris / Chardonnay

Caramelized Butternut Squash Gnocchi

Hen of the Wood Mushrooms, Pancetta, Black Truffle and
Parmesan Cheese Fondue

Suggested Grape Varietal: Riesling / Pinot Noir

Prime Beef Tenderloin

Sautéed Foi Gras, Roasted Artichokes, Yukon Gold Potato Puree and
Bordelaise Sauce

Suggested Grape Varietal: Zinfandel / Syrah

Cheese Course

Selection of three distinct cheeses served with Fig Marmalade and Crackers

Same wine as Entrée can be Poured

Anjou Pear Tart Tatin

Brandied Cherries, Vanilla Ice Cream and Candied Pecans

Suggested Varietal: Port / Sauternes