

December Wine Dinner

Friday, December 18th
Doors open at 5:00pm and dinner is served promptly at 6:00pm

Course 1
Ube Soup
Japanese sweet potato soup topped with infused cream and potato chips

Course 2
Carrots on Carrots
Roasted carrots served warm over frisee with goat cheese and pine nuts (GF)

Course 3
Seared Scallops
Over a shaved fennel citrus salad with pistachio and grapefruit gastrique (GF)

Course 4
Roasted Tiger Prawn
Over a mango salsa and red chili oil (GF)

Course 5
Crispy Pork Belly
With a red wine poached pear, cauliflower puree, and a spiced hibiscus reduction (GF)

Course 6
Duck Confit
Over a wild mushroom risotto with shaved burgundy truffle and duck jus (GF)

Course 7
Apple cranberry Tart Tatain
With seasonal creme anglaise

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