



Dinner

Passed Canapés • 1st Course

Virginia Ham with Mustard Butter on Rye
Smoked Trout & Fromage Blanc on Melba Toast
Deviled Quail Eggs
Endive with Chèvre & Citrus

Served with 2023 Bouchaine Riesling Estate Selection

Amuse Bouche • 2nd Course

Sweet Corn & Maryland Crab Volouté
Served with 2018 Domaine Carneros Le Rêve Blanc de Blancs

Soup • 3rd Course

Consommé Madrilène
Chilled Tomato with Tomato Confit
Served with 2015 Chimney Rock Elevage

Fish • 4th Course

Filet de Sole à la Verdon
Atlantic Sole Poached in Wine with Vin Blanc Sauce & Poached Grapes
Served with 2021 Morlet Family La Proportion Dorée
Sémillon-Sauvignon Blanc

Beef • 5th Course

Roast Tenderloin of Beef
Macaire Potatoes & Stuffed Mushrooms in Madère & Béarnaise Sauce
Served with 2021 Shafer Relentless

Salad • 6th Course

Bibb Lettuce
California Goat Cheese & Candied Pecans with Champagne Vinaigrette
Served with 2014 Stags' Leap Ne Cede Malis Petite Sirah

Dessert • 7th Course Served on the Terrace

Petit Fours of the Decades
Served with 2022 Schramsberg Crémant Demi-Sec