



WINE DINNER

Reception/Meet & Greet with Meaghan Frank at 5:45 PM

Artisan Cheeses
Uni Mousse Spoon- Passion Fruit
Oysters on the Half Shell
Bahn Mi Brochette
Dr Konstantin Frank Vinifera Wine Cellars Brut Finger Lakes 2013

Dinner at 7:00 PM

1st Course

Ahi Tuna
Pickled Jicama, Mango, Brussels Sprout, Coriander
Dr Konstantin Frank Vinifera Wine Cellars Finger Lakes Gruner Veltliner 2016

2nd Course

Grilled Skull Island Prawn
Buckwheat, Salmon Roe, Thai Basil, Red Curry, Toasted Peanut
Dr Konstantin Frank Vinifera Wine Cellars Finger Lakes, Rkatsiteli 2016

Main

Joe Jurgielewicz Duck Breast
Tempura Wood Ear Mushroom, Duck Sausage Dumplings, Scallion, Bonito
Dr Konstantin Frank Vinifera Wine Cellars Finger Lakes Pinot Noir Old Vines 2015

Dessert

Mandarin Orange Meringue Tart
Finger Lime, Cayenne Candied Cashews, Star Anise Anglaise
Salmon Run, Finger Lakes Riesling 2016

Reception/Meet & Greet Only \$25

Dinner Only \$85

Reception/Dinner \$99

plus sales tax and gratuity