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Full Service Catering  
Instruction  
Wine + Cheese



## Sit-Down Multi Course Wine Dinner

### **Hors D'oeuvres**

#### *Fruit de Mer Tower*

Bristol Bay King Crab Legs / Whole Steamed Maine Lobster / Sake Poached Wild Gulf Shrimp / James River Oysters On-The-Half Shell/ Lemon/ Hot Sauce/ Mignonette/ Cocktail Sauce/ Fresh Horseradish

Pairing: *Nicholas Feuillatte Brut Rose*

### **First Course**

Yellowtail Sashimi – jalapeno/ yuzu/ red chili oil/ Nama shoyu/ micro cilantro

Pairing: *Gasan no Yuki Sake*

### **Salad Course**

Create Winter Salad – frisee/ lola rosa/ lamb lardon/ poached farm egg/ house-made agrumati/ crispy potato

Pairing: *Bill Fevre Chablis 2007*

### **Soup Course**

French Onion Soup – veal stock/ sweet onions/ cognac/ thyme/ Saxon crouton

### **Pasta Course**

Hand Rolled Bucatini – 12-hour tomatoes/ oxtail / fried anchovy

Pairing: E. Guigal Chateauneuf du Pape 2005

### **Lemon-Cucumber Granita**

### **Fish Course**

Pan Roasted Md Striped Bass – Matsutake/ miso glaze/ Chinese sausage

Pairing: *Domaine Serene Evenstad Reserve 2007*

### **Meat Course**

Roasted Loin of Mn Lamb – cured black olives/ smoked yogurt/ kale/ gremolata

Pairing: *Ridge Montebello 2005*

### **Dessert Course**

Apple Tart Tatin – sea salt caramel/ five spiced whipped cream

Pairing: *Mondavi Moscato D'Oro*

### **Labor**

2 Chefs

2 Servers

### **Rentals**

TBD with Nicky