

Morel Dinner

Wednesday May 29th, 2024

Amuse

Stuffed Morel

foie gras farce, english peas, ham bouillon

N.V. Bruno Danguin Crémant de Bourgogne Cuvée Blanche

First

Ricotta Gnudi

local asparagus, chicken oysters, morels, ramp pesto

2021 Domaine de Terrebrune Bandol Rosé

Second

Morel Yorkshire Pudding

lobster & leek fricassée, frisée, almond, aged sherry vinegar

2022 Olivier Leflaive Bourgogne Blanc Les Sétilles

Third

Veal Loin

spring onion, fingerling potato, spinach, madeira, morel & sweetbread blanquette

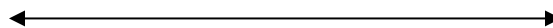
2016 R. López de Heredia Rioja Crianza Viña Cubillo

Dessert

Almond Tart

port poached pear, candied morels, almond cream, morel & port swirl ice cream

2009 Château Guiraud Sauternes



Jason Ramos, Executive Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner