



Winter Wild Game

WINE DINNER

THURSDAY, JANUARY 29, 2026 | 6 P.M.

\$125 PER GUEST

(INCLUDES TAX AND SERVICE CHARGE)

Amuse

QUAIL POP, YAKITORI STYLE

shagbark hickory glaze

First

DIBON CAVA BRUT SELECCION; CATALONIA, SP.

ELK TARTARE

cornichon, black shallot, chives, fried capers, quail egg, grilled bread

Second

BODEGAS FAUSTINO RIOJA VII BLANCO; RIOJA, SP.

LAPIN BALLANTINE

roast carrot, kohlrabi, amaranth, fennel jam

Third

DAMILANO LECINQUEVIGNE BAROLO; PIEDMONT, IT.

ROAST PHEASANT

heirloom potato terrine, grilled fig, chestnut puree, black truffle, apple brandy gastrique

Fourth

LE CHARMEL COSTIERES DE NIMES SYRAH – GRENACHE; RHONE VALLEY, FR.

WILD BOAR RAVIOLI

black walnut pesto, country ham & morel broth, meadowcreek appalachian espuma

Fifth

SANTA JULIA TORRONTES LATE HARVEST TARDIO; MENDOZA, AR.

BLOOD ORANGE SORBET

cocoa nib panna cotta, pâte brisée, warm honey consommé