

Winemaker Dinner

with Louis Roederer & Dominus

Presented by Executive Chef Patricia Rocha

1st Course

NOIX DE SAINT-JACQUES

pistachio beurre monté, sautéed shiitake mushrooms, roasted baby carrots, brown butter vinaigrette

Louis Roederer Brut Collection 243, NV

2nd Course

SEARED DUCK

wildberry medley, red beet purée, red currant gastrique

Louis Roederer Vintage Brut Rosé, 2017

3rd Course

MEDAILLONS D'ELAN SAISIS

elk-liver parfait, gnocco fritto, balsamic-marinated cipollini onions, port wine demi-glace

Napanook by Dominus Estate, 2023

4th Course

A5 WAGYU STRIPLOIN

espuma de pomme de terre, shaved black truffle, cabernet sauvignon reduction

Dominus Estate Vertical, 2014 & 2023

Finish

CREMA CATALANA

terreau d'orange, vanilla bean ice cream, blood orange foam

Ramos Pinto 10-Year Tawny Port

