

Cellar Soirée

WELCOME RECEPTION

Jambalaya Arancini
Shrimp, Bacon & BBQ Sauce
Truffle Mousse Tartine, Micro Arugula

DINNER

Butter Lettuce, Local Asparagus & Fava Beans,
Marinated Sheep & Goat Cheese

Pea Risotto, Halibut Cheeks

Seared Duck Breast, Braised Endive,
Sauce Bigarade, Parsnip Puree

Le Fromage!

Monterey Farmstead Jack, Schoch Family Farm, Salinas

Fourme D'Ambert, France

Tete de Moine, Switzerland

Rembrandt Extra Aged Gouda, Holland

DESSERT

“Forêt-Noire ”