



# The Menu

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## F I R S T   C O U R S E

### Grilled Hokkaido Scallops

Braised Leeks, Gaufrette Potatoes, Beurre Blanc

Vegetarian Option- Grilled Silken Tofu "Scallops", Leeks, Gaufrettes

*Suggested Pairing: Dry Riesling #239 2023, Boundary Breaks Vineyards*

## S E C O N D   C O U R S E

### Hungarian Mushroom Soup

Button, Cremini, Oyster Mushrooms, Thyme, Paprika, Grilled Argentina Red Shrimp

Vegetarian Option- Roasted Cauliflower, Thyme, Paprika

*Suggested Pairing: Merlot Block 137 2022, Lamoreaux Landing Wine Cellars*

## T H I R D   C O U R S E

### Pork Belly Bao

Steamed Bao Bun, Asian BBQ Pork Belly, Curried Arugula Salad

Vegetarian Option- Asian BBQ Sweet Potato, Curried Arugula Salad

*Suggested Pairing: Pinot Noir, Gewürztraminer 2022, Six Eighty Cellars*

## F O U R T H   C O U R S E

### NY Style Cheesecake

Graham Cracker Crust, Raspberry Sauce, Whipped Cream

*Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars*

-or-

### Chocolate Meringue Pie

Bittersweet Chocolate, Italian Meringue, Espresso Dust

*Suggested Pairing: Port 2023, Lakewood Vineyards*

