**Premium Wine Dinner**

**Wednesday August 23rd | 6:00 pm | $125 per guests (excluding tax and gratuity)**

**Amuse Bouche**

* **Chilled Oyster Shooter**

with Passion Fruit Pearls and White Soy Cilantro Mignonette

* **2008 Veuve Clicquot Rose Champagne, France**

 **First Course**

* **Chilled White Asparagus Soup**

with Pradera Puff

* **Steininger Gruner Veltliner Grand Cru, Kamptal, Austria**

**Second Course**

* **Bruleed Foie Gras Torchon**
* **Far Niente, Dolce, Napa Valley, California**

**Third Course**

* **Pan Seared Opah**
* **Chateau Montalena Chardonnay, Napa Valley, California**

**Fourth Course**

* **Grilled Venison Loin**
* **2013 Caymus Vineyards Cabernet Sauvignon, Napa Valley, California**

**The Finale**

* **Dulcey Mousse**

Poppy Seed Pound Cake, Whipped Goat Cheese, Marcona Almond Crumble,
Sweet Basil, Strawberry-Hibiscus Sorbet

* **Donna Antonia Reserva Tawny Porto**

92 points Wine Spectator