

Reception

Ahi Tuna Rolls

Prosciutto and Melon Salads, Parmesan Shard

Belleruche Rose

Wild Boar Scallopini

Fennel & Beet Salad, Zest of Citrus & Foie Gras,

Carrot Greens & Coulis,

Rochioli Pinot Noir

Grilled Lamb Saddle

Charred Ramp, Aged Gouda Polenta, Maitaki,

Whole Grain Vinaigrette, Petite Mustard Greens

Chimney Rock Cabernet

Braised Chuck Short Rib

Tomato and Fiddlehead Ragout, Bacon Béarnaise, Baked Brie

Gaja Ca Marcanda

Key Lime Tart

Graham Cracker Sable, Honey Meringue,

Coconut Tuile, Raspberry

TERLATO  WINES

ALWAYS EXCEPTIONAL