

- P R E S E N T S -

**An Evening with Chris Carpenter**  
Master Winemaker of the Year 2024

ARRIVAL CANAPÉ

**Atlantic Smoked Salmon**  
Warm Buckwheat Blinis, Dill Crème Fraîche, Caviar  

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Cardinale Intrada Sauvignon Blanc 2022

FIRST COURSE

**Canadian Lobster Salad**  
Shaved Fennel, Samphire, Orange, Fennel Pollen, Orange Vinaigrette  

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La Jota W.S. Keyes Chardonnay 2019

MID - COURSE

**Prosciutto Wrapped Pork Tenderloin**  
Warm Toasted Fregola Salad, Sun Dried Tomato, Black Olive, Basil Emulsion  

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La Jota W.S. Keyes Merlot 2019

ENTRÉE

**Roasted CAB Tenderloin**  
Oxtail, Wild Mushroom and Foie Gras Pithivier, Asparagus, Black Truffle Sauce  

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Cardinale Cabernet Sauvignon 2019 & Hickinbotham Shiraz/Cabernet 2020

DESSERT

**55% Dark Chocolate Bavaois**  
Hazelnut Praline, Strawberry Soil, Strawberry Gel  

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Mt. Brave Mt. Veeder Cabernet Sauvignon 2019

CHEESE COURSE

**Selection of North American Farm House Cheese**  
Dried Fruit, Princess Honey, Crackers, Red Onion Marmalade  

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*\$460 per person plus 17% gratuities added to the menu price.*