

THE ART OF FOOD:

CLOSE TO HOME

INTRODUCTION

warm focaccia served with a savory blue crab dip

*Raventós i Blanc, Conca Del Riu Anoia Textures De Pedra Blanc De Negres 2020
Catalonia, Spain | Varieties: Bastard Negre, Xarel·lo Vermell, Sumoll*

APPETIZER

barbecue spiced duck confit with carolina stone ground grits,
bordeaux cherry reduction and organic micro greens

*Domaine Franck Millet, Menetou-Salon Rouge 2022
Loire Valley, France | Varieties: Pinot Noir*

SALAD

crispy local oysters, smoked bacon lardons, roasted plum tomatoes,
and baby frisée, dressed with a whole grain mustard & honey vinaigrette

*Max Ferdinand Richter, Weisseburgunder 2023
Mosel, Germany | Varieties: Pinot Blanc*

ENTRÉE

pan-seared grouper with a wild mushroom & lobster thermidor sauce
over wild rice pilaf

*Genetie, Mâcon-Charnay-Lès-Mâcon Les Piliers 2021
Burgundy, France | Varieties: Chardonnay*

DESSERT

lemon chess tart with blueberry compote and vanilla whipped cream

*C.N. Kopke, 10 Years Old Tawny Porto NV
Douro, Portugal | Varieties: Touriga Nacional*