

BOISSET DINNER & AFTER PARTY

APRIL 4, 2025

1ST COURSE

HAMACHI & TUNA CRUDO DUO (PLATED) SHELLFISH PLATTER (FOR TABLE)

Oysters on the Half Shell, Little Neck Clams,
Shrimp Cocktail, Maine Lobster

*JCB No. 69 Brut Rose,
Burgundy, France NV*

2ND COURSE

BURRATA & TOMATO SALAD

Crispy Ciabatta, Aged Balsamic

*Bouchard, Savigny Les Beaune Blanc,
Burgundy, France 2022*

3RD COURSE

BLACK TRUFFLE AGNOLOTTI

Burrata Cheese Filling, White Truffle Butter, Black Garlic Oil

*Domaine de la Vougeraie 'Clos Blanc'
Burgundy, France 2020*

4TH COURSE

BEEF WELLINGTON

Westholme Wagyu Filet, Herbed Crepe,
Mushroom Duxelles, Sauce Perigueux tion

*Raymond, Reserve Cabernet Sauvignon, Rutherford,
Napa Valley, California 2021*

5TH COURSE

MICHAEL MINA'S BANANA TARTE TATIN

Vanilla French Toast, Preserved Citrus Caramel,
Macadamia Nut Ice Cream