

TRUE NORTH & PILCROW WINE DINNER

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

Albert Joly 'Les Tremblots' Puligny- Montrachet

2ND COURSE

BURRATA & TOMATO SALAD

Crispy Ciabatta, Aged Balsamic

Huber- Verdereau 'Clos des Chenes' Volnay 1er Cru

3RD COURSE

BLACK TRUFFLE AGNOLOTTI

Burrata Cheese Filling, White Truffle Butter, Black Garlic Oil

Diego Morra 'Monvigliero' Barolo

Crissante Alessandria 'Capalot' Barolo

4TH COURSE

BEEF WELLINGTON

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

*Pilcrow 'Granite Lake' Cabernet Sauvignon,
Howell Mountain, Napa Valley*

*Pilcrow 'Ghost Block' Cabernet Sauvignon,
Yountville, Napa Valley*

5TH COURSE

MICHAEL MINA'S BANANA TARTE TATIN

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

Vivier Sexton, Vin de Liqueur, California 2017