

Early Fall Inspired

wine ovation dinner

by Chef Ron de Guzman

wines presented by Sky Cameron

Tuesday, October 27, 2026

amuse bouche

BUTTERNUT SOUP

with Creme

***NV Vigna Dorata Franciacorta Brut
Lombardy, Italy***

i. first

BRULEE OF PEAR & HUDSON VALLEY FOIE GRAS

Kabocha Puree, Sourdough Crisp, Herb Oil,
Balsamic Reduction, Kupu Place Micro Greens

***2023 Selbach-Oster Riesling Kabinett
Mosel, Germany***

ii. second

BUTTERNUT LASAGNE

House made Sausage, Spinach, House Ricotta, Garlic
Cream, Pecorino Romano, Shaved Walnuts

***2023 Grgich Hills Estate Chardonnay
Napa Valley, California***

iii. third

BRAISED BEEF WON TONS

Black Truffle Cream, Roasted Mushrooms, Red Radish,
Arugula

***2023 EnRoute by Far Niente Pinot Noir "Les Pommiers"
Russian River valley, Sonoma, California***

iv. dessert

by Pastry Chef Cainan Sabey

"AUTUMN ROSE"

Tahitian Vanilla Bean Mousse-Rose Panna Cotta, Saffron
Rosewater Ice Cream, Pistachio Praline Tuile, Spiced
Maple Infusion

***NV Blandy's 5 Year Malmsey
Madeira, Portugal***

dinner - 75

wine pairing - 45

