



Vintage Burgundy Dinner
Saturday, March 7

First

Tomato Texture Tart

Compressed Kumato Tomatoes, Tomato Chips, Tomato Compote,
Whipped Purple Haze, Petite Arugula, Olive Oil

Second

Ember Seared Tuna Loin

Confit Fennel, Fire Roasted Tomato, Green Olives, Sesame Crumble

Third

Beef Tartare,

Smoked Oyster Aioli, Caviar, Grilled Sourdough

Fourth

Roasted Heirloom Carrot

Honey Reduction, Herb Gremolata, Crushed Hazelnuts, Goat Cheese Snow

Fifth

Filet Au Poivre

Celeriac Potato Gratin, Black Peppercorn Jus

Sixth

Boutique French Cheeses and Seasonal Fruit