



Sommelier Smack down

May 16, 2019

Numero Uno

Scallop Crudo, Smoked-Endive, Crisp Prosciutto,
“Dusted” Pine Nut Brittle, Spring Peas
Watermelon Salsa

Garzon Reserva Albarino 2018, Uruguay

Foris Pinot Blanc, Rogue Valley, Or

Segundo

Pork Belly Confit
Apple-Scented-Ricotta, Brown-Butter Braised Beets
Scallion Soubise, Minted Honey,

Bargemon Rose, Provence, Fr

Domaine Chamfort Rasteau 2014, Rhone Fr

Trois

Bahamian Conch Fritter, Orange-Saffron Aioli
Papaya, Coconut, Shaved-Radish Insalata
Coriander -Pickled Cantaloupe

Louis Latour Duet Chardonnay/Viognier 2016, Burgundy Fr

NV Langlois Cremant de Loire Rose, Fr

Main

Grilled Langostine, Duck Confit, Tomato Marmelade,
Asiago-Risotto, Preserved Peaches

Torii Mor Pinot Noir, Willamette Valley, Or

Thirty-Seven Tolay Red Blend 2015, Sonoma Coast Ca

Delightful

Dacquoise Biscuit with Hazelnuts and Caramel Bavarian Cream
with William Pears

*Executive Chef
Nate Sargent*

\$90 per person

Please call (828) 696-9094 for reservations