



VINCENT LATASTE

Reception

Lardiley Sauvignon Blanc
Scallop-Mango Ceviche
Cheese Arancini, Vadouvan Curry Aioli
Atlantic Cod "Nuggets" Alabama Barbeque
Fried Cauliflower Misto, Lemon-Herb Brown Butter

Vincent Lataste Grenache

Red Wine Braised Octopus, Kalamata Olives, Sourdough, Micro Parsley

Vincent Lataste Merlot

Tea Brined Duck Breast, Scallion Pancake, Blueberry Hoisin,
Crispy Mushrooms

Chateau Mamin Graves Rouge

Cadillac Beef Ribeye, Red Wine Braised Cipollini Onion,
Rosemary Gnocchi, Dinosaur Kale

Lardiley Semilon Bordeaux Sweet

Honeysuckle Hazelnut Dacquoise, Spiced Pear Ganache, Japanese
Honeysuckle Sorbet, Candied Hazelnut Dust, Pear Confit