

*first course* [ CHOICE OF ONE ]

**Lobster Salad**

finger lime, aioli, mint, cucumber

**Shaved Apple Salad**

marcona almonds, celery, bleu cheese vinaigrette

**Charred Spanish Octopus**

n'duja, romesco, celery salad

PIERRE SPARR SPARKLING ROSE or FERNLANDS SAUVIGNON BLANC

*second course* [ CHOICE OF ONE ]

**Lobster Mulligatawny**

almond, chickpea, apple

**Celeriac and Parsnip Bisque**

smoked salmon, chervil, roe

**Thai Green Curry**

clams, lemongrass, kaffir lime, jasmine rice

MORMORAIA VERNACCIA or HOLLORAN PINOT NOIR

*third course* [ CHOICE OF ONE ]

**Blue Crab**

citrus, apple, sabayon

**Santa Barbara Sea Urchin**

housemade pasta, cultured butter, bowfin caviar

**Arctic Char Tartare**

cucumber, shiso, tobiko, ponzu

MARC BREDIF VOUVRAY or SANDLER ZINFANDEL

*fourth course* [ CHOICE OF ONE ]

**Seared Duck**

sierra figs, duck fat chestnuts, winter greens

**New England Sea Scallops**

sweet potato agnolotti, sage

**Peppercorn Crusted Ahi Tuna**

gribiche, dijon, potato

STARMOUNT CHARDONNAY or MAURO MOLINO

*dessert* [ CHOICE OF ONE ]

**Meyer Lemon Pudding**

shortbread cookies, honeycomb chantilly

**Snickers Cake**

caramel, peanut crunch

ESSENCIA MUSCAT or TAYLOR FLADGATE VINTAGE PORT

