

Greeter:

Domaine Aureillan *Cotes de Provence Rose* 2017 Provence, France
Salmon Caviar, Herb Mascarpone Stuffed New Potato

First Course:

Bodegas 1+1=3 *Cygnus* Cava Brut N/V Penedes, Spain
Scallop Ceviche, Blood Orange Sauce, Sorrel Oil

Second Course:

Domain Le Pas de l'Escalette *Les Clapas* 2016 Languedoc, France
White Anchovy Castelvetro Olive Toast, Artichoke Aioli

Third Course:

Chateau Couhins *La Gravette* 2014 Pessac-Leognan, France
Boeuf Bourguignon and Campanelle

Fourth Course:

Torbrek Cuvee *Juveniles* 2015 Barossa Valley, Australia
Roast Venison Cassoulet, Rosemary Gremolata

Dessert Course:

Miles *Rainwater* Madeira N/V Madeira, Portugal
Cookie Plate: Kolache Shortbread, Cookies & Cream,
Heath Bar Snickerdoodle