



Hors d'oeuvres (at table)

~Ciliegiolo fresh mozzarella, wrapped in roasted watermelon,
with fresh mint

~Shrimp-wrapped grits cake with oven-cured tomato

NV Rivarose Brut Rosé sparkling Rosé of Syrah and Grenache, Provence

First course

Salad of roasted golden beets and arugula with citrus,
pistachio and chèvre

Second course

English pea agnolotto with crème fraiche, citrus zest,
lipstick peppers and sea bass

2019 Kaapzicht Chenin Blanc, Stellenbosch

Third course

Herb-roasted game hen, served over spice-rubbed braised pork
with a fricassee of summer vegetables.

2017 Cave des Onze Comunes Gamay, Vallée d'Aoste

Fourth course

Exploradora- Cayenne-caramel custard and dark chocolate
ganache in a smoked paprika shortbread crust, with sea salt and candied hazelnuts.

NV Madeira Vintners "Poios" Meio Seco Madeira

NV Domaine de la Tour Vieille Banyuls