

CHEF DAVID BURKE  
*wine dinner pairing*  
JANUARY 26, 2019 | 7 - 10PM

**F I R S T**

Seared Scallop & Lobster

*sunchoke purée | lobster glace | butter braised leeks | chervil*

Sauvignon Blanc, Domaine des Mazelles, Touraine Chenonceaux, 2016,  
Loire Valley, France

**S E C O N D**

Salmon Tournedo Rossini

*foie gras | white truffle | fingerling potato confit*

Chardonnay , Wind Racer, Anderson Valley, 2013, California

**T H I R D**

Rack of Colorado Lamb

*lamb neck lasagna*

Pinot Noir, Gran Moraine, Yamhill Carlton 2014, Oregon

**F O U R T H**

Valrohna Chocolate Bomb

*blood orange | espresso mousseline | caramelized cocoa*

Petit Four Pops

*chef selected | house made*

Banyuls, Domaine de la Rectorie, 2014, Cuvee Leon Parce, France

*\$100 per person, excludes tax & gratuity*