



JEAN CLAUDE ROY DINNER

November 10, 2018

Savoir-Vivre

St. Augustine Oyster, Champagne Sabayon, Caviar, Fine Herbs

Gerard Bertrand Crémant Brut Jefferson 2015

A Countryside Stroll

Roasted Carrots, Honey Roasted Seeds, Saffron Fennel Aioli,
Watercress Pistou

Trenel Pouilly-Fuissé Burgundy 2016

Share the Sea

Golden Tilefish, Truffle, Bèurre Blanc, Sorrel

Gerard Bertrand Picpoul de Pinet-Limoux 2015

From the Farm

Braised Rabbit, Chanterelles, Turnip, Leeks, Radish,
Pickled Carrot, Hazelnut Dumpling

Le Fervent Syrah-Rhone Valley 2014

The Marketplace

Warm Green Hill, Honey, Lavash, Thyme, Lemon, Lavender

Mountain Time

Elk Tenderloin, Braised Oxtails, Parsnip Purée, Fig Vincotto,
Chimichurri, Grazing Greens

Cigalus-Corbieres 2016

#3D

Jean Claude Roy Inspired Dessert

Jackson-Triggs Vidal Reserve Icewine 2015

Costa Brava
grill topas bebidas