



# JEAN CLAUDE ROY DINNER

*November 2, 2018*

## FIRST COURSE

### **Pan Roasted Appalachian Mountain Trout**

Parsnip Purée, Braised Baby Leeks

*F E Trimbach Pinot Blanc, Alsace, France 2016*

## SECOND COURSE

### **Roasted Palmetto Quail**

Seminole Pumpkin, Pomegranate, Pumpkin Seed, Quail Jus

*Regis Bouvier Bourgogne Pinot Noir, Burgundy, France 2017*

## THIRD COURSE

### **Braised Wild Boar Belly**

Celery Root, Bourbon Apples, Charred Cipollini, Natural Jus

*Château Puech-Haut Pic Saint-Loup La Closerie du Pic,  
Languedoc-Roussillon, France 2016*

## FOURTH COURSE

### **Wild Harvested Venison Loin**

Kabocha Squash Flan, Wild Mushrooms, Huckleberry Gastrique

*Celler de l'Encastell, Priorat Marge 2015*

## DESSERT COURSE

### **Lavender Panna Cotta**

Mountain Honey Poached Pears, Candied Lemon

*Domaine de Bellegarde, Jurançon Cuvée Tradition Moelleux 2016*

