



JEAN CLAUDE ROY DINNER

November 6, 2018

RECEPTION

Blue Doll Pumpkin Velouté, Chestnut Gelée,
Meyer Lemon Oil, Carolina Quail Egg,
Freekeh Bellini, Sevruga Caviar, Chervil

Aperol Spritz

FIRST COURSE

Diver Scallop Boudin Blanc,
Honeynut Squash Ginger Purée,
Crisp Romanesco, Hazelnut

Trimbach Riesling Alsace, France

SECOND COURSE

Chilled King Crab & Gala Apple
Verrine, Upland Cress, Pedro Ximenez
Vinaigrette, Salmon Roe

François Millet Sancerre, France

THIRD COURSE

Charred Foie Gras, Port Poached Red
Anjou Pear, Dried Cherry Chutney,
Belle Chevre Goat Cheese Crisp

*Sonoma-Cutrer Chardonnay,
Russian River Valley*

FOURTH COURSE

Wagyu Beef Filet, Yukon Gold Potato
Gratin, Black Truffle & Fiscalini
Cheddar Heirloom Carrots, Jumbo
Asparagus, Calvados Jus

St. Supéry Cabernet Sauvignon, Napa

DESSERT COURSE

Grand Marnier Mille-Feuille, Mascarpone,
Roasted Persimmons, Cardamom Sugar Cookie

Jackson-Triggs Vidal Icewine, Canada

MOUNTAIN BROOK, AL

HABITAT

- FEED & SOCIAL -

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.