



JEAN CLAUDE ROY DINNER

RECEPTION

A Study in Colors

Beets, Parsnip, Butternut Squash and Chive Panna Cotta

Faire La Fête Crémant de Limoux

FIRST AMUSE BOUCHE

Coddled Gravel Ridge Farm Egg, Osetra Caviar, Chervil

Faire La Fête Crémant de Limoux

SECOND COURSE

Caramelized Hand Harvested Scallop, Cauliflower,

Honey Crisp Apple, Basil Pearls

Blank Stare Sauvignon Blanc

THIRD COURSE

Porcini Mushroom Potage, Delicata Squash Ravioli, Maple Vincotto, Asparagus

Liquid Farms, Rosé

ENTRÉE

Wagyu Beef Ribeye, Milk Poached Lobster, Stokes County Sweet Potatoes,

Romanesco, Fernet Branca Emulsion

Bodegas Riojanas Gran Reserva, Rioja

DESSERT

Honey Caramel Budino, Blackberry Molasses, Toasted Hazelnuts,

Whiskey Marshmallow

Graham's 40 Year Old Port

MOUNTAIN BROOK, AL

HABITAT

- FEED & SOCIAL -