

# Menu & Repertoire

## 1st Course

Music

B. MARTINU: Madrigal, Allegro - Moderato

Food

Roasted baby Beets, Frisée, Peach Honey Herb Ricotta, Raspberry Vinaigrette

Wine Pairing

Ruffino Prosecco, Italy

## 2nd Course

Music

M. RAVEL: Jeux d'eau (Water Games)

Food

Lobster Pot Pie: Garden Vegetable, Creamy lobster Bisque, Old Bay Pie Crust

Wine Pairing

Nathan K Dry Riesling, New York

## 3rd Course

Music

J. GADE: Jalousie (Tango Tzigane)

Food

Semolina Gnocchi: Wild Mushroom lentil Ragu, Shaved Manchego

Wine Pairing

Violet Hill Pinot Noir, Oregon

## 4th Course

Music

A. VIVALDI: Spring, I. Allegro, II. Largo e pianissimo sempre

Food

Coffee Rub Short Rib: Potato Confit Leek Puree, Bourbon Honet Roasted Baby carrots, Spring Onion Gremolada

Wine Pairing

Oak Farm Cabernet Sauvignon, California

## 5th Course

Music

A. BORODIN: Nocturne

Food

Key Lime Tart: Graham Crust, Berry Compote, White Chocolate