

# *Christmas Day Dinner*

*Tuesday, December 25, 2018*

## **FIRST COURSE**

### **RHODE ISLAND OYSTER**

osserta caviar, calamansi, champagne

*Schramsberg, Blanc de Blanc, Brut, North Coast, California, U.S.A., 2014*

## **SECOND COURSE**

### **STONINGTON LOBSTER**

sunchoke, truffle, meyer lemon

*Pascal Jolivet, Sancerre, Loire Valley, France, 2017*

OR

### **HUDSON VALLEY FOIE TORCHON**

pear, hazelnut, oats, maple

*La Fleur D'or, Sauternes, France, 2011*

## **THIRD COURSE**

### **ATLANTIC WHITEFISH**

wild mushrooms, leeks, bottarga

*Joseph Drouhin, Pouilly Fuisse, Burgundy, France, 2015*

## **FOURTH COURSE**

### **NORTH EAST FAMILY FARMS BEEF**

ribeye, bone marrow, broccoli, bagna cauda

*Laroche, Chevalier, Cabernet Sauvignon, France, 2015*

OR

### **HOPKINS FARM LAMB**

loin, belly, braised neck, buckwheat gnocchi, brown butter, brussel sprouts

*Jack Larkin, Cabernet Franc, Napa Valley, CA 2015*

## **FIFTH COURSE**

### **MONT BLANC**

chestnut, meringue, black currant

*Inniskillin, Cabernet Franc, Ice wine, Niagara, Canada*