

COAST x MANOIR HOVEY
Wine Dinner with Chef Alexandre Vachon

CANAPES

Tartelette, Foie Gras, Sour Cherry Hazelnut
Crab Remoulade, Pork Skin, Lemon Balm
Gougère, Smoked Trout, Crème Aux Herbes
Bloomsday Sable With Benton's Country Ham
Taittinger, "La Francaise", Brut NV

DINNER IN COAST

AMUSE BOUCHE

SCALLOP Kohlrabi, Buttermilk, Turmeric

FIRST COURSE

DUCK EGG CHAMPAGNE SABAYON *Caviar, Brioche*
Domaine Marcel Deiss, Alsace Complantation 2020

SECOND COURSE

LOBSTER AGNOLOTTI *Black Truffle, Celery Root*
Angelo Gaja, "Rossj Bass", Chardonnay, Langhe 2018

THIRD COURSE

JOHN DORY *Artichoke, Tomato, Compote*
Terrebrune, Bandol Rose, 2023

MAIN COURSE

DUCK MAGRET *Parsnip, Quince, Sweetgrass*
Cristom, Pinot Noir, Pinot Noir, Cuvee Louise, Eola-Amity Hills, Willamette Valley 2021

DESSERT COURSE

CHERRY CLAFOUTI TARTLETTE *Brown Butter Ice Cream*
Inniskillin Cabernet Franc Ice Wine

Mignardises