

COURSE ONE

Scallop Carpaccio*

yuzu vinaigrette,
crispy quinoa

PINOT GRIGIO
Bottega
Italy

COURSE TWO

Smoked Tomato Soup

garlic focaccia croutons,
parmesan

CONUNDRUM
Chardonnay,
Sauvignon Blanc, Sémillon
Napa Valley, California

COURSE THREE

Maine Lobster Salad

hearts of palm, pineapple,
cilantro, vanilla dressing

MARLBOROUGH,
PETER YEALANDS
Sauvignon Blanc
New Zealand

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Sauvignon Blanc
New Zealand

COURSE FOUR

Roasted Branzino

grilled zucchini, peppers,
lemon confit, pesto

CHABLIS

Chardonnay,
Domaine William Fèvre
Burgundy, France

COURSE FIVE

Grilled Filet Mignon*

truffle potato purée,
asparagus, bordelaise sauce

MAESTRO

Cabernet Sauvignon
Napa Valley, California

DESSERT

The World

Peanut Butter Ganache
Valrhona Chocolate Mousse
Salted Caramel Gelato

SALTED CARAMEL
ESPRESSO MARTINI

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ESPRESSO MARTINI

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