

## Course One

### Scallop Carpaccio\*

Yuzu vinaigrette, crispy quinoa

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### Velante

Pinot Grigio  
Venezia Giulia, Italy

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## Course Two

### Smoked Tomato Soup

Garlic focaccia croûtons, Parmesan

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### Conundrum

White Blend  
Napa Valley, California

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## Course Three

### Maine Lobster Salad

Hearts of palm, pineapple, cilantro, vanilla dressing

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### Peter Yealands

Sauvignon Blanc  
Marlborough, New Zealand

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## Course Four

### Roasted Branzino

Grilled zucchini, peppers, lemon confit, pesto

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### Chablis Premier Cru

Louis Jadot, Chardonnay  
Burgundy, France

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## Course Five

### Grilled Filet Mignon\*

Truffle potato purée, asparagus, Bordelaise sauce

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### Sequoia Grove

Cabernet Sauvignon  
Napa Valley, California

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## Dessert

### The World

Peanut butter ganache  
Valrhona chocolate mousse  
Salted caramel gelato

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### Salted Caramel Espresso Martini