



SOMMELIER WINE DINNER

~ with Miguel Calderon ~

Wednesday, July 8, 2026

HORS D'OEUVRES

Squash Blossom Beignet, Basil Mayonnaise

FIRST

**Medallions of Butter-Poached Maine Lobster, Acini di Pepe, Heirloom Tomato
Jambon de Paris, Chive and Lemon Beurre Blanc**

Champagne, Paul Bara, Grand Cru Brut Rosé (France) NV

SECOND

**Escarole Salad – Pan-Seared Foie Gras, Grilled Veal Sweetbread
Preserved Winter Truffle, Aged Sherry Vinaigrette**

Gevrey-Chambertin, Domaine Collotte "Les Evocelles" (Burgundy) 2019

THIRD

Crispy Northern Lake Fish, Lemon and Reggiano Risotto

Sauvignon, Cantina Terlan "Quarz" (Italy) 2022

FOURTH

**Fabada Asturiana – Wood-Fire-Smoked Iberico de Bellota
Rabbit Leg Confit, Chorizo and Asturian White Beans**

Castilla y León, Mauro "Terreus – Paraje de Cueva Baja" (Spain) 2010

FIFTH

Chef's Selection of Farmhouse-Produced Cheeses with Toast Points

Vouvray Moelleux, Philippe Foreau - Domaine du Clos Naudin (Loire) 2011

SIXTH

Sorbet of Lemon Verbena from Chef's Garden