

## ~ MENU ~

*Thursday, October 11, 2018*

### **RECEPTION**

Charcuterie

Candoni Prosecco, Veneto, Italy

### **FIRST COURSE**

Ceviche Negra

baja shrimp | avocado puree | cucumber | pickled onion

Tenuta Polvaro Pinot Grigio, Veneto, Italy - 2017

### **SECOND COURSE**

Kale con Pulpo

lollipop kale | chard octopus | pearl onion | quince vin.

Tenuta Polvaro Oro, Veneto, Italy - 2017

### **THIRD COURSE**

Crisp Duck Leg

confit duck | herb polenta | rajas corn gravy | micro arugula

Tenuta Polvaro Nero, Veneto, Italy - 2015

### **FOURTH COURSE**

Short Rib with Winter Vegetables

acorn squash | parsnip puree | persimmon chutney

Tenuta Polvaro Cabernet Sauvignon, Veneto, Italy - 2015

### **DESSERT**

Calabasa Enmielada

roasted pumpkin | vanilla ice-cream | caramelized brown sugar

Coffee & Tea

*Executive Chef - Anthony Berganza*