



HUSIC WINE DINNER

\$150

Champagne + Canapes

First

Nova Scotia butter poached lobster roll, lemon thyme & aioli, chervil, lobster “cappuccino”

Pairing: 2015 Husic Chardonnay

Second

braised beef short rib agnolotti, shaved truffles, brodo glaze, Le Coprin mushrooms, red wine jus reduction

Pairing: 2015 Husic Pinot Noir

Third

Dry aged duck breast, brown butter sage quinoa, red wine plums, charred onion, blue honeysuckle glaze

Pairing: 2013 Husic Palm Terrace Cabernet

Fourth

Elk tenderloin, potato pave, compressed pickled cherries, dark chocolate, chestnut blackberry tuile, borderlaise

Pairing: 2012 Husic Estate Cabernet

Fifth

Foie gras panna cotta, vanilla caramelized peaches, pistachio cracker

Pairing: 2013 Husic Late Harvest Semillon