



APRIL 26 2024



The Ocean Room

CHEF STEVEN BROOKS
SOMMELIER BRET REYNOLDS



FIRST

Crab Fritter · Citrus Essence · Avocado
Quinta de Santiago 'Vinha do Pisco' Vinho Verde

SECOND

Nantucket Bay Scallop · Sunchoke · Truffle Vinaigrette
Argyle 'Nuthouse.' Eola-Amity Hills

THIRD

Capriole Chevre · Beet · Spring Onion
Château Léoube 'Secret de Léoube', Provence

FOURTH

Kogi Duck Breast · Plantain · Cabbage
Von Winning 'Imperiale', Pfalz

FIFTH

Blackberry German Style Ribeye · Spaetzle · Broccoli
L'Ecole, Columbia Valley

SIXTH

Flourless Chocolate Tart
White Chocolate Mousse · Strawberries
Olivares 'Monastrell Dulce', Jamilla

