

THURSDAY, MARCH 19  
FEATURING CHEF WILL GILSON



AMUSE BOUCHE

**HEIRLOOM FARM EGG CUSTARD**

Sherry Jelly | Caviar | Anadama Crumbs

*Paired with N/V Billecart-Salmon Brut Rose, Mareuil-Sur-Ay, Champagne*

FIRST COURSE

**LIVE MAINE SCALLOP CRUDO**

Cranberry | Jalapeno | Cucumber | Berbere Oil

*Paired with 2017 Domaine A&P Villaine Aligote, Bouzeron, Burgundy*

SECOND COURSE

**YELLOWFIN TUNA CARPACCIO**

with the Flavors of Niçoise Salad

*Paired with 2015 Francois Carillon "Les Combettes" 1er  
Cru Puligny-Montrachet, Burgundy*

THIRD COURSE

**SMOKED BEET CAVATELLI**

Charcoal Grilled Duck | Wild Mushrooms | Pistachios

*Paired with 2016 JL Chave "Offerus" St. Joseph, Rhone Valley*

FOURTH COURSE

**WAGYU SIRLOIN**

Hay Roasted Carrots | Rapini | Bagna Cauda Croquette

*Paired with 2014 Chateau Auney L'Hermitage "Cuvee Cane" Graves, Bordeaux*

DESSERT

**BANOFEЕ PIE**

Banana | Candy Cap | Crème Fraiche

*Paired with 2017 Domaine Huet Le Haut-Lieu "Moelleux" Vouvray, Loire Valley*

**\$175/PERSON - ALL INCLUSIVE**

For More Information or To Purchase Tickets Call (802) 760-4058

\*Menu subject to change