**Amuse-Bouche**

Oysters on the Half Shell with Champagne Mignonette

Paired with: Veuve Clicquot Yellow Label

**First Course**

Heirloom Beet and Goat Cheese Salad

Arugula, candied walnuts, citrus vinaigrette

Paired with: Whispering Angel Rosé

**Second Course**

Seared Scallops with Lemon Beurre Blanc

Served over a bed of creamy parsnip purée and microgreens

Paired with: Cloudy Bay Sauvignon Blanc

**Third Course**

Braised Lamb Shank with Rosemary Jus

Roasted root vegetables and garlic whipped potatoes

Paired with: Numanthia Termes Tempranillo

**Fourth Course**

Dry-Aged Filet Mignon with Black Truffle Butter

Grilled asparagus, porcini mushroom risotto

Paired with: J. Phelps Napa Cabernet Sauvignon

**Dessert**

Dark Chocolate Tart with Sea Salt and Raspberry Coulis