

MELKA WINE DINNER

WELCOME

C&S CUP

Parsley Mignonette

Maison Idiart Crémant de Loir Brut NV

FIRST COURSE

SCALLOP TARTARE

Caviar, Crème Fraîche, Chive, Sourdough Soldier

*Mekerra 'La Mekerra Vineyard' Sauvignon Blanc
Knights Valley, California 2019*

SECOND COURSE

CABBAGE WRAPPED SWEETBREADS

Truffle Jus, Hakurei Turnips, Garlic Crisps

*Majestique 'Paderewski Vineyard' Syrah
Paso Robles, California 2021*

EXECUTIVE CHEF *Zan Malik*

THURSDAY, OCTOBER 22ND

THIRD COURSE

SEARED FOIE GRAS

Blueberry Demi, Pommes Fondant, Smoked Pearl Onion

CJ Cabernet Sauvignon • Napa Valley, California 2021

FOURTH COURSE

FILET MEDALLION

Pommes Robuchon, Glazed Root Vegetables, Sauce Bordelaise

*'Le Châtelet Vineyard' Bordeaux Blend
St. Emilion, France 2020*

FIFTH COURSE

TARTE TARTIN AUX POIRES

Red Wine Reduction, Chantilly Cream

*Mekerra 'La Mekerra Vineyard' Merlot
Knights Valley, California 2018*

BEVERAGE DIRECTOR *Alexa Robertson*