



# KERMIT LYNCH WINE DINNER

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## M E N U

### **Hokkaido Scallop Carpaccio**

*Sea Urchin, Radish, Aji Amarillo*

2019 Fourchaume Chablis

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### **Baby Beet Tarte Tatin**

*Moullard Duck Confit,*

*Toasted Walnut, Bitter Greens*

2020 Vieux Chauteauneuf-du-Pape

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### **Spanish Turbot**

*Potato, Bone Marrow, Sauce Merchand du Vin*

2019 Gevrey-Chambertin

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### **Central Valley Squab**

*Foie Gras, Red Cabbage, Purple Mustard*

2018 Gianetto Guido Barolo

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### **Piedmontese Fiorentina**

*Porcini, Pecorino, Olive Wood*

2016 Sesti Brunello

- Menu items and wine pairings are subject to change. -