

NOWFE Wine Dinner
September 23, 2020

Amuse

Beef Tartare
Century Egg Gribiche

1st Course

Foie Gras and Chestnut Ravioli
Duck Consommé

2nd Course

Fiji Apple and Fennel Salad
Citrus, Oregano, Country Ham and Grain Mustard Vinaigrette

3rd Course

Spiced Lamb T-Bone
Sticky Rice, Saffron, Turmeric, Yogurt, Caramelized Onions

4th Course

Claire's Shoe Sole
Honey Whipped Mascarpone, Thyme, Figs

K Vintners Wine Pairings coming soon...

\$100 per person inclusive of tax and gratuity