



Jarvis Wine Dinner
Thursday, February 2, 2017
Reception 6:30 pm ~ 7:00 Sit Down
\$99.99 per person ++

Reception

Chef Jesse Wykle's Selection of Passed Hors D-oeuvres
&
Sommelier Marc Sauter's Selection of Delicious Bubbles

Course One

Lobster Chowder
Lobster/Bacon Sausage, Smashed Potatoes, Double Truffle Potato
Glass
Jarvis Finch Hallow Chardonnay 2014 ~ NAPA

Course Two

Reconstructed AOF Ham Paella
Pickled Garlic, Basic Mussel Broth, Saffron Spuma
Jarvis Tempranillo 2012 ~ NAPA

Course Three

Roasted "Strip & Grits"
Reserved Angus Beef, Bone Marrow Grits Souffle, Celery Mostarda
Jarvis Cabernet Sauvignon 2010 ~ NAPA
Jarvis Petite Verdot 2009 ~ NAPA
Jarvis Cabernet Franc 2012 ~ NAPA

Course Four

Chocolate Pistachio Financier