

WINE DINNER *Featuring* FJORD VINEYARDS

RECEPTION

Oyster on the Half Shell
Beef Tartare, Quail Egg, Capers, Shallot, Crostini
English Pea Arancini, Lemon Aioli, Pecorino

2024 Estate Cabernet Franc
Reception Cocktail provided by Hudson House Distillery

FIRST COURSE

HAMACHI CRUDO
Yuzu, Pickled Radish, Shiso, Cucumber, Sesame

2025 Estate Dry Rosé

ENTREES

GLAZED MAINE LOBSTER
English Peas, Asparagus, Morel Mushrooms, Fava Beans, Lobster Beurre Blanc

2024 Estate Chardonnay

OR

RICOTTA GNUDI
Brown Butter, Spring Peas, Asparagus, Lemon, Parmesan

2025 Estate Gamay Noir

DESSERT

STRAWBERRY TART
Basil Cream, Macerated Berries, Citrus Zest

2024 Estate Riesling