

PEAKS

Amuse Bouche

Chefs surprise

Joillot Cremant de Bourgogne

1st Course

Yellow fin tuna tartar, cucumber and celery chutney,
avocado, poached egg yolk, wonton crisp with white horseradish aioli

Domaine Belland, Corton-Charlemagne Grand Cru 2002

2nd Course

Filet of Salmon butter fried and filled with roasted garlic, spinach and toasted pine nuts.
Rolled and then seared served with a toasted Israeli pasta and lobster sauce

Domaine Billard, Pommard, Les Charmots 1er Cru 2006

3rd Course

Pan seared Muscovy duck served with braised greens and Montana huckleberry demi.

Domaine Parent, Pommard, Les Epenots 1er Cru 2006

4th Course

Wagyu "Kobe" New York Strip, sliced and served with
fennel and new potato gratin, wild mushroom sauté, and sauce Robert

Domaine Camus, Latricieres-Chambertin Grand Cru 2005

5th Course

Assorted Artisanal Cheeses and Petit Fors

Your opportunity to revisit your favorite wine

Featuring Importer Steve Pignatiello

Advanced Sommelier John McCune