



## *Full Moon Dining Series*

### Harvest Moon

September 14<sup>th</sup>, 2019

This full moon name is attributed to Native Americans because it marked when corn was supposed to be harvested. Most often, the September full moon is actually the Harvest Moon, which is the full Moon that occurs closest to the autumn equinox.

In two years out of three, the Harvest Moon comes in September, but in some years it occurs in October. At the peak of harvest, farmers can work late into the night by the light of this Moon.

We have developed a menu and paired it with wines that complement the moon's meaning. Our Wine Captain Allan Huerta will be table-side during the serving of the courses to talk about the wines and the food pairings.

### *TO AMUSE*

TRIO OF CULINARY SURPRISES BY CHEF DESHIELDS

### *TO START*

#### BUTTER POACHED SPINY LOBSTER MEDALLION

Homemade Truffled Duck Egg Ravioli in a Light Aged Pecorino Cream Sauce

*Wine: Meursault L Jadot Country: Burgundy, France Grape: 100% Chardonnay*

### *INTERMEZZO*

#### PHEASANT ROULADE BAKED IN CORN HUSK

Roasted Pear & Parsnip, Local Carrot and Bermuda Honey Emulsion  
(with Pecan Nuts)

*Wine: Domaine Carneros Brut Country: Napa Valley, USA  
Grape: Chardonnay and Pinot Noir*

### *TO FEAST*

#### HOT IRON CHARRED AGED HORMONE-FREE BEEF RIB EYE CENTER

Forest Mushroom and Wild Turnip Goulash, Spiced Butternut Squash Mousse

*Wine: Chateau de Pez Country: Bordeaux, France  
Grape: Merlot Noir: 48%, Cab. Sauv.: 45%, Cab. Franc: 4%, Petit Verdot: 3%, Malbec: 1%*

### *TO DELIGHT IN*

CULINARY SURPRISE BY CHEF DESHIELDS

### *TO INDULGE*

#### GREEN APPLE-YUZU CHARLOTTE

Mulberry Jelly, Baked Meringue with Mascarpone Cream & Salted Granola

*Wine: Elk Cove Ultima Country: Oregon, USA  
Grape: Muscat, Gewürztraminer & Riesling*