



Full Moon Dining Series

STRAWBERRY MOON

June 18, 2019

This name was universal to every Algonquin tribe. However, in Europe they called it the Rose Moon. Also because the relatively short season for harvesting strawberries comes each year during the month of June... so the full Moon that occurs during that month was christened for the strawberry!

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

CULINARY SURPRISE BY CHEF DESHIELDS

TO START

SWEET BREAD & FOIE GRAS TERRINE

Strawberry Spinach Salad, Dried Lobster Flakes

Wine: Batasiolo Moscato Rosé.

Country: Trentino-Alto Adige, Italy

Grape Variety: Moscato Bianco, Aromatic Red Grapes

INTERMEZZO

ELK CARPACCIO

Strawberry Infused First Press Olive Oil,
Bitter Sweet Chocolate Shavings, Candied Pea Shoots

Wine: Gevrey-Chambertin.

Country: Cote de Nuits Burgundy France

Grape Variety: 100% Pinot Noir

TO FEAST

BISON OSSOBUCO

Roasted Corn & Truffle Polenta Cake, Strawberry-Honey Roasted Pine Nuts

Wine: Otazu Altar

Country: Navarra Spain

Grape Variety: Cabernet Sauvignon Tempranillo Merlot

TO DELIGHT IN

CULINARY SURPRISE BY CHEF DESHIELDS

TO INDULGE

PISTACHIO-STRAWBERRY DESIRE

Pistachio Praline Cremeux and Strudel with Homemade Strawberry Marmalade

Wine: Fonseca 10 years Tawny Port

Country: Portugal

Grape Variety: Touriga Nacional, Tinta Roriz, Tinto Cao, Tinta Barroca, Tinta Amarela, Touriga Francesa