



First Course

Foie Gras Crème Brulee

House Made Brioche, Lightly Pickled Fruit and Chilis, Cilantro Gelee, Pine Nuts

"Dayden" Rose

Second Course

Lightly Cured Egg Yolk Raviolo

Burratta Cheese, Peas and Carrots, Herb Nage

"Tazi" Aromatic White Blend

Third Course

Duck and Pineapple

Chilled Duck Breast, Caramelized Pineapple Textures, Charred Avocado, Duck Fat Vinaigrette, Basil-Coriander Meringue

"Dala" Chardonnay

Fourth Course

Lightly Cured and Roasted Elk Chops

Arizona Herb Bearnaise, Roasted and Glazed Grapes, Charred Asparagus

"Lozen" Bordeaux style Blend

Fifth Course

Cherry and Smoked Chocolate Cake

"Dala" Cabernet Sauvignon

