



*Aphrodisiac*  
**WINTER**  
*Wine*  *Dinner*

**RECEPTION**

**French Kiss Sparkling Cocktail  
with Chef's Amuse Bouche**

**First**

**Wellfleet Oysters on the 1/2 Shell**

American Paddlefish Caviar 'Ceviche'

*Villa Sandi Prosecco 'Il Fresco', Veneto, ITA*

**Second**

**Smoked Salmon & Pine Nut Blini**

House Cured Smoked Salmon,  
Avocado Tomato Bruniose, Crème Fraiche

*Angeline 'Reserve' Pinot Noir, Mendocino County, CA*

**Intermezzo**

**Passionfruit & Green Chili Granita**

**Main**

**Mole Braised Angus Short Rib**

Chocolate & Coffee Undertones,  
Roasted Garlic Polenta, Arugula

*Vina Robles Petite Sirah, Paso Robles, CA*

**Dessert**

**Bosc Pear & Cardamom Chocolate Cake**

Ganache, Chantilly

*Marenco Brachetti d'Aqui, Piedmont, ITA*

Executive Chef Nick Muce