

Averill Creek Winemaker's Dinner

SUNDAY, MARCH 8

JOUE WHITE 2019

oyster carbonate, hop, pepper
cured egg yolk, kelp, rice cracker
tempura brassica, fermented black bean crème fraîche

SOMENOS PINOT GRIS 2018

gin botanicals, side stripe shrimp, yuzu

JOUE ROSÉ 2019

grilled sablefish, crispy root vegetables, beet hollandaise

JOUE RED 2018

duck confit agnolott dal plin, abergavenny blue cheese, sherry, goji berry

SOMEMOS PINOT NOIR 2016

lamb loin, endive tart fine, vermouth, anchovy conserva

TRADITIONAL METHOD SPARKLING 2010

lemon posset, whipped ricotta, brown butter shortbread

mignardises

THE Courtney Room