

Anglers CLUB

Prestige Dinner Pairing

COURSE 1

OYSTERS & CAVIAR

Massachusetts Papi Grande Oysters, Kaluga Caviar, Champagne Mignonette

Paired with: Charles Heidsieck, Brut Reserve, Champagne, France

COURSE 2

A-5 JAPANESE WAGYU

Black Hawaiian Sea Salt Foam

Paired with: Jankara Vermentino di Gallura Superiore

COURSE 3

BEET TERRINE

Herbed Goat Cheese, Citrus Oil, Arugula Oil

Paired with: Cloudy Bay Sauvignon Blanc, Te Koko, Marlborough, New Zealand

COURSE 4

BUTTER POACHED PETITE LOBSTER TAIL

Asparagus & Pea Cream

Paired with: DuMOL Charles Heintz Vineyard Isobel Chardonnay

COURSE 5

BISON RIBEYE

Shaved White Summer Truffles

Paired with: Freemark Abbey Cabernet Sauvignon, Rutherford 2019

COURSE 6

ARTISAN CHEESEBOARD

Assorted Artisan Cheese, Honey, Berry Preserves, Powdered Sugar Dusted Crostini

Paired with: Susana Balbo Signature Late Harvest Malbec, Mendoza, Argentina

COURSE 7

CHOCOLATE DECADENCE

Chocolate Dome, Chocolate Cake, Hazelnut Mousse, Chocolate Ganache, Gold Flakes

Paired with: Whipped Coffee Martini