



5-Course Gourmet

Holiday Dinner



FIRST COURSE *Maitre de Chai, Sparkling Chenin Blanc*
Steak Tartare and Creme Fraiche Bruschetta

SECOND COURSE *Meyer-Fonne, Gentil d'Alsace*
Apple Waldorf Salad

THIRD COURSE *Ott, Gruner Veltliner "Am Berg"*
Seared Coriander-Fennel Crusted Yellowfin Tuna

FOURTH COURSE *Johanneshof Reinisch, St. Laurent "Estate"*
Pan-Seared Petite Filet Mignon with Poached Lobster

DESSERT *Cocchi, Vermouth di Torino*
Brandy Old Fashioned Cake with Maple Whipped Cream