

RUGBY GRILLE

wine dinner

California VS. Bordeaux

1ST COURSE

**lobster velvet | lobster salad | corn pudding | pepper threads |
liquorice oil | micro fennel**

*Le Baron de Rouillac Blanc 2021 Pessac Leognan
Matera, Sauvignon Blanc Somm Select 2022, Napa Valley*

2ND COURSE

**seared foie gras | bread and butter blackberries | mustard caviar | brioche |
celery purée | micro watercress**

*Chateau de la Grave 2019, Cotes de Bourg
Fitch Mountain, Merlot 2021, Dry Creek Valley, Sonoma*

3RD COURSE

**duck torchon | tart cherries | pistachio purée | apricots with goat cheese |
arugula with poached apple | duck cracklings**

*Chateau Perron 2018, Lalande de Pomerol
Matera, Right Bank 2021, Napa Valley*

4TH COURSE

**roasted rack of lamb | parmesan risotto | roasted pepper relish | olives |
grilled asparagus | lemon oil | french feta crouton**

*Sichel Margaux 2020, Margaux
Gibb's Three Clones Cabernet Sauvignon 2022, Napa Valley*

DESSERT

**milk chocolate passionfruit éclair | pâte à choux | milk chocolate mousse |
raspberry compote | chocolate garnish**

Sichel Family, Sauternes 2020

Ask about menu items that are cooked to order or served raw. Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.