



VÉRITÉ

Wine Dinner

MENU

ON ARRIVAL

Chef's Selection of Canapés

Gran Moraine Yamhill-Carlton Brut Rosé NV

FIRST COURSE

Glacier 51 Toothfish

Truffle emulsion, cauliflower puree, pickled fennel, oscietra caviar

Verite Le Désir 2005

Verite Le Désir 2016

Verite Le Désir 2021

SECOND COURSE

Pan Seared Duck Breast

White asparagus, duck consommé, black garlic puree, charred artichokes foie gras

Verite La Muse 2005

Verite La Muse 2016

Verite La Muse 2021

THIRD COURSE

W Black 9+ Wagyu Tenderloin

Truffled potato, braised beef shin, zucchini flowers, purple beans

Verite Le Joie 2005

Verite Le Joie 2016

Verite Le Joie 2021

FOURTH COURSE

Mystery Course

Mystery Wine