



Trefethen 50th Anniversary Wine Dinner

January 24, 2018

Seafood Bar

Crab Claws, Cocktail Shrimp, Oyster Shooters, and Ceviche Shooters
Ume Mignonette, Cocktail Sauce, Mustard Aioli, Chili Pepper Water, Wasabi, Soy
2014 Dry Riesling

Pan Seared Day Boat Scallop

Fuji Apple and Corn Succotash, Tarragon Butter
2001 Chardonnay + 2016 Chardonnay

Maple Leaf Duck Breast

Celeriac Puree, Sauce Forestier
2013 Merlot

“Beef Duo” Filet of Beef and Braised Shortrib

Horseradish Potato, Crispy Onion, Red Wine Jus
1996 Cabernet + 2014 Cabernet

Roasted Nashi Pear with Shaved Tonka Bean

Lilikoi Gelee, Crisp Puff Pastry, Yogurt Sorbet
2013 Late Harvest Riesling

Petit Fours & Coffee Service

