



Spire Luxury Wine Collection

Wednesday, January 26th, 2022

RECEPTION

Chef's Selection

Quince meringues, Crab wonton crisps, Almond butter chicken skewers
Stonestreet Estate Vineyards, Chardonnay, 2017, Alexander Valley,
Sonoma County, California

FIRST COURSE

Quail and Pheasant Terrine

House pancetta wrapped quail and pheasant terrine, dried plum mustard jam,
olive oil peppercorn challah crumb
Penner~Ash Wine Cellars, Pinot Noir, 2018, Willamette Valley, Oregon

SECOND COURSE

Pork Sugo

Roasted pork sugo, gorgonzola and cassis mascarpone tortellini, roasted fennel reduction
Il Fauno di Arcanum, Super Tuscan, 2018, Tuscany, Italy

ENTRÉE

Dry Aged New York Strip

Sautéed chestnut mushrooms, crispy shitake, bacon brussels salad
green peppercorn demi, pomegranate pearls
Mt. Brave, Cabernet Sauvignon, 2018, Mt. Veeder, Napa Valley, California

DESSERT

Poached Grape

Poached vanilla and cardamom grape soup, cocoa mousse
Les Cadrans de Lassegue, Saint-Émillion Grand Cru,
2017, Bordeaux, France

Tom Gannon, Regional Manager of Spire Collection

Robert Martin, Executive Chef