



## Opus One Wine Dinner Menu

March 6, 2019

PASSED

### **devil fried oysters**

cucumber slaw, buttermilk ranch

### **smoked salmon & potato pancakes**

crème fraiche, caviar

### **burrata crostini**

whipped butternut, candied pancetta, kale pesto

### **mini beef wellingtons**

mushroom duxelle, bearnaise

*Henriot NV*

I

### **Hudson Valley Foie Gras Mousse**

persimmon puree, pistachio streusel, brioche toast, pink peppercorn & cherry syrup

*Overture by Opus*

II

### **Oxtail Stew (En Croute)**

celeriac, candied parsnips, heirloom, carrots, black garlic, aromatics, savory crust

*2012 Opus One*

III

### **Lamb Two Ways**

braised tuscan cabbage, smoked ham, fingerling potatoes, ras el hanout

*2015 & 2010 Opus One*

IV

### **Bourbon Chocolate Lava Cake**

smoked bacon ice cream, black coffee caramel

**\$450 inclusive.**