



**reception—**

BEEF TARTARE

*horseradish & smoked trout roe*

DEVEILED QUAIL EGG

*truffle & chives*

LOBSTER SESAME BIEGNETS

*Kaluga caviar & scallion*

CLOVER HILL 'TASMANIAN CUVÉE' SPARKLING

**first course—**

BARNEGAT LIGHT DAY BOAT SCALLOP

*ruby red grapefruit, preserved melon,  
caramelized endive, prosciutto,  
vanilla bean & citrus butter*

2016 CLOS DU VAL CHARDONNAY

2019 CLOS DU VAL CHARDONNAY

**second course—**

VEAL BREAST & PORCINI RISOTTO

*Ossau-Iraty sheep's milk cheese*

1977 CLOS DU VAL CABERNET SAUVIGNON

1987 CLOS DU VAL CABERNET SAUVIGNON

1997 CLOS DU VAL CABERNET SAUVIGNON

**third course—**

LACQUERED MAGRET DUCK BREAST

*Hudson Valley foie gras, roasted rapini,  
baby turnips & mountain huckleberries*

1999 CLOS DU VAL CABERNET SAUVIGNON

2009 CLOS DU VAL CABERNET SAUVIGNON

**main course—**

PECAN ENCRUSTED LAMB LOIN

*fig leaf lamb cheek, sweet potato, prune, black  
garlic*

2018 CLOS DU VAL 'ESTATE' CABERNET SAUVIGNON

2015 CLOS DU VAL 'HIRONDELLE' CABERNET SAUVIGNON

**cheese—**

BAYLEY HAZEN BLUE BRÛLÉE

*black raisin aigre doux, almond*

2015 CLOS DU VAL 'THREE GRACES' CABERNET SAUVIGNON

**JEFFREY'S**