



Frederick Wildman Dinner

Thursday, March 27th 2025

First Course

Citrus-Cured Hamachi Crudo

Blood Orange Segments, Shaved Fennel, Lemon Verbena Oil, and Smoked Sea Salt

Domaine Pascal Jolivet - Sancerre - Loire Valley - France - 2023

Crisp, Citrusy, Mineral-Driven with bright acidity and herbal undertones.

Second Course

Lobster Risotto with Lemon & Tarragon Butter

Creamy Risotto Infused with Citrus and Aromatic Herbs

Olivier Leflaive Les Setilles - Bourgogne Blanc - Burgundy - France - 2022

Balanced, Medium-Bodied with orchard fruit, light oak, and creamy texture

Third Course

Slow Braised Rabbit Raviolo with Sage Butter

A Single Oversized Raviolo with Braised Rabbit, Ricotta, and Crispy Prosciutto

Marchesi di Barolo Ruvei - Barbera b' Alba - Piedmont - Italy - 2022

Medium -Bodied, High Acidity, Bright Red Fruit, Soft Tannins, and Light Spice

Fourth Course

Japanese A5 Wagyu Spinalis and Smoked Leek Puree

Rich Buttery Wagyu with Charred Leek Puree and Miso-Red Wine Jus

Brandlin Estate- Cabernet Sauvignon - Mt. Veeder - California - USA - 2019

Full-Bodied, Bold Tannins, Dark Fruit, Notes of Cocoa, Tobacco, and Spice

Dessert

White Chocolate Mousse

Basil Pound Cake with Yuzu Curd, Elderflower Yogurt Cremeux, and Strawberry Sorbet

Pol Roger- Brut Reserve -White Foil - Champagne - France - NV

Fine Bubbles, Fresh Citrus, Green Apple, Toasted Brioche, and Creamy Mousse

