



*The Sedona Bailliage and Enchantment Resort
Present*

A State Dinner

RECEPTION

Sweet Potato Fritter | Virginia Ham

Stuffed Fig | Blue Cheese | Grape Must

Fried Okra | Smoked Remoulade

2013 Schramsberg Blanc de Blancs, Napa Valley, California

JEFFERSON

Virginia, She Crab Soup | Blue Crab | “Oyster Cracker” | Sherry

2014 Cuvaison Sauvignon Blanc, Carneros, California

LINCOLN

Cold Pates | Foie Torchon | Country Duck | Pheasant Rillettes | Accompaniments

2013 Shea Wine Cellars Estate Pinot Noir, Willamette Valley, Oregon

ROOSEVELT

Lamb | Forest Mushrooms | Sauce Chasseur | Cambozola Hominy | Turnip Confit

2014 Sleight of Hand Cellars “The Conjurer” Bordeaux Blend, Columbia Valley, Washington

WASHINGTON

Chicory | Hazelnut | Blue Cheese | Persimmon | Apple | Crispy Brick Dough | Port Vinaigrette

PASTRY STATION

Cherries Jubilee | Pies | Tortes | Truffles | Petit Fours

2015 Page Springs Cellars “The Outcast” Sweet Malvasia, Cornville, Arizona

2010 Quady Essensia, Orange Muscat, Madera, California

Brotherhood Ruby Port, Washingtonville, New York