

## RECEPTION

Honey Dew Melon Gazpacho with Grilled Creole Shrimp  
Lamb Slider with Onion Marsala Relish, Drizzled with Mint Yogurt Aioli  
Pan Ala Catalana Con Queso Manchego, Jamon Serrano  
*Rivarose Brut, Provence, France*

## AMUSE BOUCHE

### FIRST COURSE

Scallop's Carpaccio  
with Grapefruit Segment Guajillo Chili Oil  
*2015 Heinz Eifel Riesling, Germany*

### SECOND COURSE

Beet & Mushroom Duet Salad  
Garlic Mascarpone Cheese & Fresh Herbs,  
Topped with Fried Mushroom Medley, Drizzled with Honey Foam  
*2011 Patton Valley Vineyards Estate Pinot Noir, Willamette Valley, Oregon*

## INTERMEZZO

Sorbet

### THIRD COURSE

Pan Seared Chilean Sea Bass  
Corn Esquite, Chiltepin Crema, Pomegranate Gastrique,  
Kumquat & Dragon Fruit Fresca  
*2014 Alta Maria, Chardonnay, Santa Barbara County, California*

### FOURTH COURSE

Smoked Buffalo Short Ribs  
Celery Root Puree Garnished with Fresh Horseradish, Naturajus  
*2017 Avatar Malbec, Mendoza, Argentina*

## DESSERT

The HP Skillet Platano Macho  
Dulce de Leche, Brioche Toast & Pistachio Brittle