

# *Seven Canyons*

S E D O N A

*Welcomes*

*Chaine des Rotisseurs of Sedona*

RECEPTION

MINI LOBSTER SALAD SLIDERS

Avocado, Micro Greens

DECOY BRUT CHAMPAGNE

COURSE ONE

DIVER SCALLOPS

Butternut Squash Puree, Apple Pancetta Kam, Herb Oil

LOUIS LATOUR CHASSAGNE MONTRACHET-BLANC, BURGUNDY 2018

COURSE TWO

PAN SEARED DUCK BREAST

Wild Mushroom Risotto, Asparagus, Fig Balsamic Glaze, Sweet Potato Hay

BREWER CLIFTON PINOT NOIR, STA. RITA HILLS, 2015

COURSE THREE

CHATEAUBRIAND

Gorgonzola Yukon Potatoes, Jumbo Lump Crab Meat, Guajillo Cream, Rainbow Chard

HEITZ CELLARS CABERNET SAUVIGNON 2015

COURSE FOUR

RASPBERRY MOUND CAKE

Chocolate Ganache, Red Berries

STEWART TARTAN RED BLEND 2016

*Chef Kirk Doyle*