

# PRIME 120

## Maison Louis Latour Wine Dinner

### Amuse

#### Murder Point Oyster

Apple, buttermilk, & Caviar

### 1<sup>st</sup> Course

#### Buttermilk Fried Quail

Cesar Aioli, scallions, parmesan

Paired with: *Latour, Montagny 1er Cru La Grande Roche*

### 2<sup>nd</sup> Course

#### Pan Seared Scallops

Sunchoke, Satsumas, Hazelnut, & dill

Paired with: *Latour, Puligny-Montrachet 1er Cru Sous le Puits*

### 3<sup>rd</sup> Course

#### 50 Day dry aged Strip

Potato Robuchon, Cippolini agrodolce

Paired with: *Maison Louis Latour, Mercurey*

### 4<sup>th</sup> Course

#### 12 Layer Chocolate cake

Grenache, chocolate cheesecake mousse, pearls, curls

Paired with: *Maison Louis Latour, Volnay 1er Cru En Chevret*