

## THE ODYSSEY MENU

### \*Bay Scallop Teriyaki Seared on Riverstone

**Laurent-Perrier Rosé**

**Reims, France** \_\_\_\_\_

*This remarkable pink rosé Champagne is truly expressive, showing fine balance, with a vibrant tanginess to the flavors of black currant, strawberry, licorice and candied ginger. The finish reveals a lasting note of smoky minerals, creating a perfect pairing with the Bay Scallop Teriyaki.*

### \*Escalope of Rougié Périgord Foie Gras Sautéed with Pineapple and Hibiscus Flowers

**Chateau de la Roulerie Coteaux du Layon**

**Loire Valley, France** \_\_\_\_\_

*This 100% Chenin Blanc reveals ripened apricot, clementine and peach flavors layered with candied orange peel and date notes. The long finish emerges sweet and tangy aromas, creating an elegant match that enhances the sophisticated flavors of the dish.*

### \*Maine Lobster Cassolette with Tarragon and Sea Urchin Bisque

**Mer Soleil Chardonnay**

**Santa Lucia Highlands, California** \_\_\_\_\_

*Citrus driven nose with hints of pineapple, banana, vanilla and coconut. Big and well balanced oak at the same time. The rich, sophisticated finish will assist in creating a classic, elegant pairing for the Lobster Cassolette.*

### Portobello Mushroom Risotto with Smoked Ricotta and Black Truffle

**Tenuta Guado Al Tasso Il Bruciato**

**Bolgheri, Italy** \_\_\_\_\_

*A blend of Cabernet Sauvignon, Merlot and Syrah that develops savory spice and tobacco notes, followed by blackberry, dark cherry and caramel. The palate is fresh and clean, with a good heft in order to be associated with the flavors revealed by the Smoked Ricotta and Portobello Mushrooms.*

### \*Wellington of Veal Tenderloin with Cabernet Sauvignon Reduction and Harvest Vegetables

**Eberle Cabernet Sauvignon**

**Paso Robles, California** \_\_\_\_\_

*A beautiful Cabernet Sauvignon, complex and rich in blackberry, black currant and coffee flavors; dry, with lingering acidity. Full-bodied and well balanced on the finish, it will create a perfect match for the Veal Tenderloin.*

### Napoleon of Poached Williams Pear and Melted Brie de Meaux

**Domaine du Vieux Lazaret Chateauneuf-du-Pape**

**Rhône, France** \_\_\_\_\_

*This exceptional Chateauneuf-du-Pape develops black cherry and black currant fruit notes intermixed with cedar wood, licorice and a touch of Provencal herbs. This deep ruby wine is fresh, ripe, full-bodied, a classic that will accompany the Poached Williams Pears and Brie de Meaux with elegance.*

### Floating Island Accompanied by Pralines and Roasted Pistachio Cream

Prepared À la Minute

**Marenco Brachetto d'Acqui Pineto DOCG**

**Piedmont, Italy** \_\_\_\_\_

*Intense ruby with pink shade. Very delicate with notes of crushed strawberry and roses on the nose. Mild, soft and delicate on the palate with an amazing power and elegance that balances the delicate Floating Island.*

### Calisson de Provence

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.