



# SALEXIS

Monday, June 17th, 2024, starting at 6:30pm

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## MEET & GREET

### ***Shark Bites Oysters, 3 Ways***

*farm raised artisan oyster, New Smyrna Beach, mignonette, Romanov & La Di Da preparations*

### ***Tempura Fried Morel Mushroom***

*stuffed with goat cheese Boursin, lemon-thyme aioli*

### ***Hamachi Nigiri***

*red finger lime pearls, Ahi Amarillo emulsion, sushi rice*

**CHAPELLE DU BASTION, PICPOUL DE PINET, 2023**

## COURSE 2

### ***Duo of Diver Scallops***

*pan seared Cape Cod scallops, mango & citrus spuma, salad of poached Anjou pear, fresh honey crisp apple, toasted macadamia, crispy prosciutto, red sorrel, poaching liquid gastrique, scallion oil, Aleppo pepper*

**DUO OF SALEXIS CHARDONNAYS**

**NAPA VALLEY CARNEROS, 2020**

**BECKSTOFFER CARNEROS VINEYARD, 2018**

## COURSE 3

### ***Pan Seared Venison Loin***

*bakers spice marinated, sous vide, seared & sliced loin, duck fat poached potato "croissants", Tuscan kale, red cherry - merlot gastrique, macerated berries*

**SALEXIS MERLOT, NAPA VALLEY, 2019**

## COURSE 4

### ***Dry Aged NY Strip***

*espresso dusted, grilled & sliced NY strip, gouda Duchess potatoes, roasted morels, asparagus, black current demi shaved summer black truffle*

**SALEXIS CABERNET, NAPA VALLEY, 2019**

## DESSERT

### ***Peaches & Cream***

*peach shortcake, vanilla honey pastry cream, brûléed red apricots, Sauternes jelly squares stone fruit anglaise, macerated fruit*

**CHATEAU ROUMIEU, SAUTERNES, 2020**