

Orchids: The Belvedere Room Wine Festival Dinner

March 7 @ 6:30pm

Amuse

1st course

Popcorn Grits

Grilled Spring Onions, Turmeric Honey, Black Truffle

2nd course

Salmon

Melted leek tortellini, Fennel, Beurre Rouge

3rd course

Duck

Soubise, Maitake, Pearl Onions, Mustard Sauce

4th course

Lamb

Sweet Corn Polenta, Nettles, Merguez, Natural Jus

5th course

Prime NY Strip

Roasted Garlic, Truffle Potatoes, Bond Marrow Bordelaise

Dessert

Chocolate coffee tart