**FESTIVAL**

**OF PEACHES**

**5 COURSE TASTING**

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**Roasted Peaches and Figs**

Basil Pesto, Pickled Shallots, Honey Emulsion

***Lucien Albrecht, Crémant D’Alsace, Brut Rosé, France, N.V.***

**Peach Carpaccio**

Crispy Duck Confit, Spiced Almonds, Arugula,  
 Prosecco Vinaigrette

***Château Tour des Gendres, Pétillant Naturel, France, 2019***

**Pan Seared Pork Tenderloin**

Fermented Peaches, Braised Swiss Chard, Pan Jus

***Azienda Agricola COS Pithos Rosso, Vittoria Sicily, Italy, 2016***

**Cherry Grove Farm Buttercup Brie**

Caramelized Peach, Vanilla, Peach Mostardo, Black Pepper

***Moulin-A-Vent, Château du Moulin-A-Vent, Burgundy, France, 2016***

**Peach Tart**Lime Custard, Coconut Ice cream, Mint

***Roûmieu-Lacoste Sauternes, France, 2016***

5 Courses | 73   
Wine Pairing + 48