



# WINE DINNER

**Saturday April 5th**

**\$200 per person**

**5 courses paired with 5 wines**

**Passed Hors D'oeuvres with Champagne**

**Limited Availability**

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## **PASSED HORS D'OEUVRE** **Trio of "Caviar" & Champagne**

**Blue Fin Tuna Tatake, Cucumber, Avocado,  
Lime Supreme , Shaved Battarga**

**Steak Tartare, Cured Egg Yolk , Caviar, Crostini**

**Savory Custard Cones with Osetra Caviar & Farm Chives**

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## **FIRST COURSE**

**Lobster Carpaccio, Coconut, Lemongrass, Citrus, Passion  
Fruit, Chili, Ginger Confit, Lime Caviar**

## **SECOND COURSE**

**Foraged Mushroom Ravioli, Truffled Parmesan Sugo,  
Spring Peas, Crispy Sage, Shaved Truffle**

## **INTERMEZZO**

**Yuzu Strawberry Sorbet with Mint**

## **FOURTH COURSE**

**Roasted Colorado Lamb Loin, Yukon Potato Fondant, Pearl  
Onion Agradulce', Glazed Thumbelina Carrots, Gaufrette,  
Natural Jus**

## **CHEESE COURSE**

**A composed plate of Chef inspired Cheeses, Homemade  
Sourdough Nut & Seed Crackers, Truffled Lavender  
Honey & Black Currants**

## **DESSERT COURSE**

**Chocolate Tartufo with Whiskey Cherry  
atop Sesame-Butter Leaf with Golden Honey Caramel  
and Bee Hive "Croquembouche"**

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