



-PASSED AMUSE BOUCHE-

Seared Scallop with a Pomegranate Glaze
Prosciutto Wrapped Peaches

Paired with Cornell Vineyard Chardonnay

-FIRST-

Parmesan and Pesto Arancini
Crushed San Marzano Tomato Sauce

Paired with Cornell Vineyard Courtship Cabernet Sauvignon

-SECOND-

Cold Duck & Endive Salad with Pear Compote

Paired with Cornell Vineyard 2018 Estate Cabernet Sauvignon

-THIRD-

Almondine Salmon
Roasted Heirloom Carrots, Soy Hoisin Ginger Sauce

Paired with Cornell Vineyard 2017 Estate Cabernet Sauvignon

-FOURTH-

Beef Chateaubriand
Potatoes au Gratin

Paired with Cornell Vineyard 2019 Estate Cabernet Sauvignon

-DESSERT-

Peach Sorbet
Shortbread Cookie, Grilled Peach

Paired with Schramsberg Blanc De Blancs