

Restaurant at Redstone
Vintage Bordeaux Dinner

November 12, 2020

First Course

Grilled Oysters
Garlic Butter

Second Course

Torchon of Foie Gras
Carnation Grape, Nasturtium, Toasted Brioche

Third Course

Seared U10 Scallops
Sturgeon Caviar Blanquette

Fourth Course

Caramelized Onion, Puff Pastry
Gratin Dauphinoise, Sauce Bordelaise

Fifth Course

Snake River Farms Wagyu Beef
Gratin Dauphinoise, Sauce Bordelaise

Sixth Course

Mimolette Cheese
Fruit & Nut Bread, Truffle Honey