

**A BORO WINE DINNER**  
**MADAME VEUVE POINT X VINTAGE IMPORTS**

**SALAD**

**DAY BOAT CELERY ROOT**

FONDANT CELERY ROOT, BABY ENDIVE BOAT, BLEU CHEESE MOUSSE, HOT HONEY, TOASTED WALNUT, LEMON ZEST. GF, V

**SEA**

**BLACK COD**

BUTTER-POACHED BLACK COD, LEEK FONDUE, MUSTARD SEED CREAM, DILL, LEMON. **GF**

**GRILLED OCTOPUS**

SPICE RUB, CAROLINA GOLD RISOTTO, CHARRED FENNEL, GREMOLATA, BENNE SEED. **GF** (CAN BE MADE VEGETARIAN)

**AMUSE BOUCHE**

BENNE SEED TUILE, FOIE GRAS MOUSSE, LINGONBERRY PRESERVE, CHERVIL. GF (CAN BE MADE VEGETARIAN)

**LAND**

**LAMB CHOP**

BLACKBERRY-CANE VINEGAR REDUCTION, POTATO PAVE, HAZELNUT, CHERVIL. **GF**

**DUCK BREAST**

SOUR CHERRY CRUMBLE, MUSHROOM STRUDEL, TRUFFLE CREAM AND TARRAGON MOSAIC (CAN BE MADE VEGETARIAN)

**DESSERT**

**LA BETE NOIRE**

FLOURLESS CHOCOLATE CAKE, RASPBERRY AND CREAM CRUMBLE, FRESH RASPBERRY, ED'S RASPBERRY SORBET, WHIPPED CREAM. **GF**