

The Canal Club

Amuse-Bouche

BRIOCHE AND BUTTER

SHAVED RADISH, APPLE PEARLS, PINK SALT,
MEYER LEMON ZEST, HERBS

PAIRED WITH

PAULA KORNEILL

BRUT

2019 | ARROYO GRANDE, CA

LEGRAS & HAAS

BRUT INTUITION

NV | CHOUILLY, FRANCE

First Course

PAN SEARED SCALLOPS

CALABAZA PICADILLO, MEYER LEMON BEURRE BLANC

PAIRED WITH

FREEMARK ABBEY

CHARDONNAY

2020 | NAPA VALLEY, CA

FAMILLE VINCENT

BOURGONGE

2019 | BURGUNDY, FRANCE

Second Course

DUCK CONFIT

ROASTED FINGERLING POTATOES, WINTER GREEN SALAD,
SHERRY VINAIGRETTE, CHERRY REDUCTION

PAIRED WITH

HAHN GSM

RED BLEND

2020 | ARROYO SECO, CA

MONT-REDON

CÔTES DU RHÔNE

2019 | CÔTES DU RHÔNE, FRANCE

Third Course

BRAISED SHORT RIB

GRILLED SWEET POTATO, CALLALOO,
DRIED CURRANT JUS

PAIRED WITH

FAVORITE NEIGHBOR

CABERNET SAUVIGNON

2020 | SAN LUIS OBISPO, CA

LES LEGENDES

BORDEAUX

2019 | BOURDEAUX, FRANCE

Dessert

PEAR TARTE TATIN

CRANBERRY, ROSEMARY, PISTACHIO GELATO

PAIRED WITH

COCKBURNS

PORT FINE WHITE

PORTO, PORTUGAL

COCKBURNS

PORT FINE RUBY

PORTO, PORTUGAL

\$100 | PER PERSON