WIFE AND THE SOMM

NOVEMBER
SOMM TABLE

AMUSE BOUCHE
chef's seasonal inspiration

COURSE 2
POACHED LOCH DUART SALMON
crème fraiche foam,
lemon infused local shallot, Kaluga caviar

Rémy Massin et Fils Blanc de Noirs Brut Nature NV
Club Tresors de Champagne
100% Pinot Noir | 33% 2019 harvest & 67% Réserve wines
Vallée de la Marne | Champagne

COURSE 3
CHU-TORO CRUDO
smoked tomato broth, herb oil

Weingut Kopp Sommerhalde
Spätburgunder Trocken 2016
Sinzheim, Baden, Germany

COURSE 4
SAUSAGE STUFFED KING OYSTER MUSHROOM
french onion soup , fennel flowers

Tenute Sella Lessona DOC 2016
Nebbiolo & Vespolina
Lessona DOC, Alto Piemonte, Italy

COURSE 5
GRILLED O'CONNOR AUSTRALIAN BLACK ANGUS STRIP STEAK
potato rosti, sauce espagnole

Andrew Will "Sorella - Champoux Vineyard"
9% Cabernet Sauvignon, 9% Merlot,
9% Cabernet Franc and 3% Petit Verdot
Horse Heaven Hills AVA, Washington State

MIGNARDISE
chef's seasonal inspiration