

The
VOLCANIC
TABLE



an Obsidian Wine
Experience

Tuesday, April 21st

FIRST COURSE

• • •

ROASTED BABY BEET SALAD

mustard frill, goat cheese mousse,
strawberry cucumber rolls, puffed rice,
white balsamic vinaigrette

2023 ESTATE POSEIDON CHARDONNAY

SECOND COURSE

• • •

POACHED LOBSTER

potato balls, sweet peas, beech mushrooms,
lobster bisque

2023 ESTATE PINOT NOIR, POSEIDON VINEYARD

THIRD COURSE

• • •

ROLLED RIBEYE

hen of the woods, crispy vidalia onions,
charred scallion relish,
pickled mustard seed, chervil

2022 "HALF MILE" CABERNET SAUVIGNON

DESSERT

• • •

WARM STRAWBERRY GINGER RHUBARB CRISP

brown butter crumble, vanilla whip dollop, mint

2024 "Pezsgö" SPARKLING PETITE SIRAH

\$125 per person

THE COURTROOM

15 WEST STREET LITCHFIELD, CT