



CATHEDRAL-CARMEL

Wine Dinner

October 3rd, 2014

Handmade multi-colored ribbon caramelle pasta, lobster mascarpone filling,
with a champagne truffle butter sauce

Poema Cava Brut, Spain

Chilled strawberry Gazpacho, balsamic vinegar compote,
garnished with fresh mint and toasted almonds & feta cheese

Rodney Strong Charlotte's Home Sauvignon Blanc, Alexander Valley

Molecular gastronomy caprese salad, basil spaghetti, tomato flower,
herbed mozzarella cheese, topped with balsamic vinegar caviar

Rodney Strong Charlotte's Home Sauvignon Blanc, Alexander Valley

Escargot de Bourgogne – imported French snails, Rockefeller sauce, served on a garlic crouton

Noble Vines 446 Chardonnay, Monterey, California

“PB&J.....& F” – almond butter, fig preserves, seared Foie Gras,
on toasted sourdough bread with chives and toasted peanuts

Chateau Laribotte Sauternes, France

“New Fashioned” – bacon infused Maker’s Mark bouron, Peychaud’s bitters,
cherry maple syrup foam, orange pop rocks, with a side of candied bacon

Fried Soft Shell Crab, herbed goat cheese stuffing on top of a San Marzano tomato and basil puree

Antinori Villa Toscana Red, Toscana IGT

Seared jumbo diver sea scallop, roasted purple cauliflower puree with white truffle oil,
steamed white asparagus tips, jumbo lump crabmeat, sprinkled with Himalayan pink salt

Erath Pinot Noir, Oregon

Grilled Veal Chop set in a green peppercorn white wine reduction over a slice of portabella mushroom

Napa Cellars Cab, Napa Valley

Grilled Cheese Sandwich – Brioche Bread, St. Andre cheese,
chocolate ganache, and a raspberry coulis to top it off

Café Brulot – Antoine’s original flaming spectacle