



Morels in May by Executive Chef Jonathan Dayton

AMUSE

Fromage stuffed morel mushroom, tomato

2012 Be Dazzled

FIRST

Morel mushroom bruschetta, Mangalitsa lardo, ricotta salata, oregano

2012 Arcturos Pinot Blanc

SECOND

Morel mushroom and chicken tortellini, smoked butter, arugula, parmesan

2011 Tribute Dry Riesling

THIRD

Morel mushroom with duck ham and leg confit, miners lettuce, radish, chive

2011 Arcturos Pinot Noir

FOURTH

Lambchetta and morel mushroom ragout, carrot, wild leek oil

2010 Leorie Vineyards Cabernet Franc Merlot

FIFTH

Morel lemon brioche French toast, candied morel, white chocolate crème anglaise

Sirius Maple Dessert Wine