

ANDALUCA



Longshadows Wine Dinner February 22, 2019

1st Course

Fruit de Mer

scallops, prawns & bream, kaffir-saffron sabayon, mango relish

Poet's Leap, Riesling 2017

2nd Course

Pan-Seared Arctic Char

lardons, apples, savoy cabbage, buttermilk-amaranth sauce

Dance, Chardonnay 2016

3rd Course

Pan-Roasted Pheasant

freakah, pine nuts, foraged mushrooms, dried huckleberries

Pedestal, Merlot 2015

4th Course

Braised Short-Rib & Foie Gras

yukon gold potato puree, caramelized sweet and sour cipollini

Chester-Kidder, Red Blend 2015

5th Course

"In Living Coral"

sponge cake, pink guava mousse, foam & pearls

Julia's Dazzle, Pinot Gris Rose 2017

Bon Appetite!

Tiffany Layco ~ Executive Chef

