



CHATEAU D'YQUEM DINNER

Thursday, January 23rd, 2025

Amuse Bouche

SLOW POACHED SPANISH RED PRAWNS

Green Apple, Yuzu, Imperial Ossetra Caviar

CHÂTEAU D'YQUEM, SAUTERNES 2022

First Course

PENNSYLVANIA MILK-FED VEAL SWEETBREADS

Brown Butter, Black Truffle, Preserved Lemon, Lettuce emulsion

CHÂTEAU D'YQUEM, "Y," BORDEAUX BLANC 2019

Second Course

GRILLED HUDSON VALLEY FOIE GRAS

Golden Pineapple, Smoked Soy, Szechuan Peppercorn

CHÂTEAU D'YQUEM, SAUTERNES 2015

Third Course

**TOURNEDOS OF F-1 WAGYU FILET MIGNON
& FOURME D'AMBERT BLEU CHEESE**

Marcona Almond Savory Madeleines, Meiwa Kumquat

CHÂTEAU D'YQUEM, SAUTERNES 2005

Dessert

ALPHONSO MANGO "CARPACCIO"

Finger Lime, Black Sesame, Sumac, Rose Petal

CHÂTEAU D'YQUEM, SAUTERNES 1985

Assortment of Petit Fours

HONEY-SAFFRON GANACHE IN MILK CHOCOLATE

WHITE PEACH MACARON

WHITE PEAR WITH MAKRUT LIME LEAF

MANGO JELLY IN YOGURT GANACHE, MILK CHOCOLATE