



## 90 Points Plus Wine Dinner

The Circular

February 21, 2019

5:30 – 8:00 pm

\$90 per person (plus tax & gratuity)

### Poached Virginia Oyster

Hackleback Caviar, Watercress Veloute, Micro Sprouts

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*Maison de Grand Esprit Cremant NV, 90 points*

### Japanese Clam Soup

Cherrystone Aqua Farms Clams, Jalapeño, Scallions, Miso Consommé

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*Stags' Leap Winery 2016 Chardonnay, 90 points*

### Warm Cherry Glen Goat Cheese Flan

Arcadian Organic Baby Lettuces, Ginger-Honey Compote, Hazelnuts

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*Etude 2016 Pinot Noir, 91 points*

### Roasted Alaskan Halibut

Bacon Lardon, Leeks, Braised Fennel, Confit of Shallots, Porcini Reduction

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*Beaulieu Vineyard 2014 BV Tapestry Reserve, 95 points*

### Mulled Red Wine Currant Sorbet

### Snake River Farms PRIME GOLD Filet of Sirloin

Cocoa Dust, Winter Roots, Fondant Potatoes, Au Poivre

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*Beringer Private Reserve 2015 Cabernet Sauvignon, 99 points*

### Milk Chocolate Blackberry Cremeux, Chocolate Almond Shortbread

Almond Sponge Cake, Blueberry Sorbet, Blackberry Confit

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*Penfold's 2016 Bin 389, 96 points*

Reservations are required, please call 717-534-8800