



HORS D'OEUVRES

Winter Squash Shallot Endive Cup

Caramelized Mushroom Vol-au-vent

Smoked Salmon

Archery Summit Vireton Pinot Gris '24

FIRST COURSE

Oyster & Pearls

Kumamoto oysters, parsnip cauliflower velouté,
Osetra caviar, chive oil, parsnip chip

Archery Summit Chardonnay '23

SECOND COURSE

Pan Seared Scallop

Hokkaido scallops, Spanish paella, roasted chorizo,
saffron-turmeric yogurt, crispy prosciutto, Olio Nuovo

Archery Summit Dundee Hills Pinot Noir '23

MAIN COURSE

12-Hour Cabernet Braised Elk Osso Buco

creamy polenta, king trumpet mushrooms,
chimichurri, thyme salt

Seven Hills Cabernet Sauvignon '23

DESSERT

Bordeaux Cherry & Cardamom Spiced Dark Chocolate Entremet
hazelnut crunch

Seven Hills Pentad Blend '22