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## Beaujolais Dinner 2024

### COURSE 1

**CRUDO DU JOUR**  
Pear Gazpacho/ Yuzu Kosho

**SALT ROASTED BEETS**  
Whipped Burratta, Pistachio. Kumquat Vinaigrette

### COURSE 2

**CELERY ROOT VICHYSOISE**  
Wild Mushrooms and seared scallop

**DUCK CONFIT CARNITAS**  
Gordadita/ Peruano Beans/ Aji Mole

### COURSE 3

**CATCH OF THE MOMENT**  
Seasonal Chef's Preparation

**DUO OF CREEKSTONE FARMS BEEF**  
Parsnip Mash/ Red Wine Sauce

### COURSE 4

**SMORE'S TART**  
Orange Blossom Whipped Marshmallow/ Rum Ganache

**APPLE-PEAR CRISP (GF)**

