



—Bar + Supper Club—

NICK'S QUORUM

SPRING WINE DINNER

WITH GUEST WINE SPECIALIST THOMAS HAMBURGER

Thursday, April 23rd | 6:00p

six-course prix fixe dinner with wine pairings | \$125 per person plus tax and gratuity

-RECEPTION-

SALMON MOUSSE GOUGÈRE

SPARKLING | GRUET, BRUT SAUVAGE - BLANC DE BLANC, NEW MEXICO

-FIRST-

POACHED EGG & ASPARAGUS | sweet corn velouté, micro greens

PINOT GRIS | FOUR GRACES, WILLAMETTE, OREGON 2023

-SECOND-

SAFFRON-LOBSTER RAVIOLI | saffron, brown butter sauce

CHARDONNAY | LOUIS LATOUR, POUILLY-FUISSÉ, MÂCONNAIS, BURGUNDY 2023

-THIRD-

WHIPPED CHICKEN PÂTÉ EN CROUTE | red onion-cider marmalade

PINOT NOIR | DAVIS BYNUM, RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA 2023

-FOURTH-

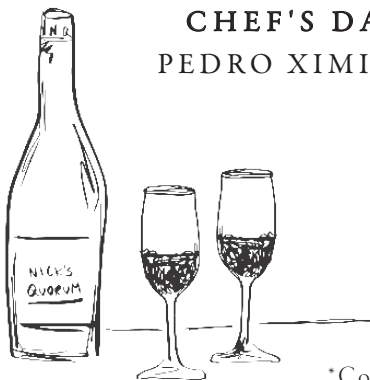
ROASTED DOUBLE LAMB CHOP | glazed peas, sweet potato purée, grilled figs, smoked tomato-lamb jus

CABERNET SAUVIGNON | TREANA, PASO ROBLES, CENTRAL COAST, CALIFORNIA 2023

-FIFTH-

CHEF'S DARK CHOCOLATE ICE CREAM | toasted almond sable

PEDRO XIMINEX | GONZALEZ BYASS, NECTAR DULCE, ANDALUCÍA, SPAIN



Executive Chef Cyndi Long

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.