

HESS WINE DINNER

MAY 11TH, 2021

FIRST COURSE

HESS SELECT, CALIFORNIA, PINOT GRIS

OYSTERS ON THE HALF SHELL IN A LEMON-LIME CILANTRO SAUCE

SECOND COURSE

HESS COLLECTION, NAPA VALLEY, CHARDONNAY

ROASTED CORNISH HEN WITH GLAZED, STIR-FRIED VEGETABLES

THIRD COURSE

HESS COLLECTION, ALLOMI, PINOT NOIR

WILD MUSHROOM RISOTTO, PROSCIUTTO DI PARMA, VIDALIA ONION BRUELLE

FOURTH COURSE

HESS COLLECTION, MT. VEEDER, CABERNET SAUVIGNON

SEARED PETIT FILET WITH LOBSTER YUKON MASH, ASPARAGUS SPEARS, AND

BOYSENBERRY DEMI-GLACE