

# Arethusa al Tabolo

“A Night of Dairy and Wine”

March 23, 2017

## For The Table

Bella Bantam Cheese Gougeres

Fried Drunken Cheese Curds

Blue Cheese Mousse Dip on Waffle Chip

*Veuve Clicquot Yellow Label NV*

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## **Molten Diva and Black Kale**

Honey Comb, Pickled Pear, Walnut Vinaigrette

*Eder Gruner Veltliner Smaragd 2013*

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## **Spinach and Camembert Ravioli**

Poached Arethusa Egg, Melted Leeks, Black Truffle Sauce

*Ramey Chardonnay Sonoma Coast 2013*

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## **Arethusa Milk Poached Cod**

Europa-Buttermilk Biscuit, Chorizo, Rosemary, Clam Chowder Broth

*Hospice de Belleville Morgon 2014*

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## **Whey Braised Beef Cheeks**

Sour Cream-Onion Tart, Brussels Sprout Farmers Cheese Gratin,

Fennel-Blood Orange Gremolata

*Faust Cabernet Sauvignon Napa Valley 2013*

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Cereal Milk Semifreddo

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## **Tawny Port Wine Chocolate Cake**

Blue Cheese-Pear Ice Cream, Hazelnut Croquant, Port Wine-Ginger Sauce

*Quinta do Infantado Colheita Port 2005*