

# *Willard Wine Dinner*

## *Amuse Bouche*



## *Rockfish Tartare*

Spanish Chorizo, Yuzu Pepper Aioli, Hydro Red Sorrel  
Château Minuty Prestige Rosé | Provence, France



## *Pan-Seared Muscovy Duck*

Duck Hachis Parmentier, Heirloom Carrots, Sauce Bigarade  
Château Galoupet Rosé | Provence, France



## *Peach Mousse*

Champagne Anglaise, Strawberry Gelée  
Coconut Sponge, Citrus Caramel Sauce  
Chandon Etoile Rosé | California, USA

Executive Chef: Gyo Santa