



## MERUS WINE DINNER

Wednesday, February 19, 2025

### FIRST COURSE

*Foie Gras Custard*

caviar, date crème fraîche, toasted brioche

&

*Brut, Piaff, Champagne, France NV*

### SECOND COURSE

*Hudson Canyon Seared Scallop*

potato mousseline, macadamia nut butter, salmon roe

&

*Chardonnay, Chalk Hill "Estate," Chalk Hill, Sonoma 2022*

### THIRD COURSE

*Colorado Lamb Chop*

vadouvan yogurt, roasted baby beets

&

*Cabernet Sauvignon, Merus, Napa Valley 2014*  
*Cabernet Sauvignon, Merus, Napa Valley 2016 (from magnum)*

### FOURTH COURSE

*6oz Snake River Farms Filet*

bone marrow-butter crust, bordelaise

&

*Cabernet Sauvignon, Merus, Napa Valley 2021*