

François Payard & Southold Social
Borghese Vineyards

Thursday, May 23rd, 6:00 PM

WINE DINNER

RECEPTION

New Release, Effervescence Bubbly Rosé

FIRST COURSE

POACHED ASPARAGUS

baby frisee, sunflower seeds, ricotta salata, truffle oil
2022 Sauvignon Blanc

SECOND COURSE

HOUSEMADE CAVATELLI

pesto cream, toasted pine nuts
2021 Cabernet Franc

THIRD COURSE

STUFFED QUAIL

4-minute rice, foie gras, spring vegetables
2020 Reserve Merlot

FOURTH COURSE

VELVETY PEANUT BUTTER & CHOCOLATE BABA AU RHUM

creamy peanut butter, chocolate crunchies, vanilla gelato
2015 Afterglow

\$110 Per Person

