

*François Payard & Southold Social
Macari Vineyards*

Thursday, May 30th, 6:00 PM

WINE DINNER

RECEPTION

*2015 "Cuvée Katherine"
Traditional Method Sparkling Wine*

FIRST COURSE

CURED SALMON

*red & yellow beets, farm goat cheese, dill, pickled cucumber, radish
2023 Rosé*

SECOND COURSE

KALE GNOCCHI

*mushroom broth, ricotta salata
2021 Chardonnay Reserve*

THIRD COURSE

DUCK CONFIT

*tarbais beans, bacon
2021 Merlot*

FOURTH COURSE

HEAVENLY PAVLOVA

*meringue, mascarpone cream, mango sorbet, mango and passion fruit sauce
2014 "Block E"*

\$110 Per Person

