

Tom Schaudel & Southold Social
Bedell Cellars

Thursday, March 19th at 6:00 PM

WINE DINNER

RECEPTION

PASSED CANAPES

FIRST COURSE

BUFFALO BURRATA

pear, treviso, hazelnut, chervil
2025 Sauvignon Blanc

SECOND COURSE

BLUE CLAW CRAB

avocado, mango, lemon
2025 Albarino

THIRD COURSE

YELLOW FIN TUNA

foie gras, raspberry-coffee gastrique
2022 Malbec

FOURTH COURSE

PAN-SEARED DUCK BREAST

toasted gnocchi, cherry tomato, broccolini, red wine jus
2022 Musee

FIFTH COURSE

CHOCOLATE MOUSSE

chocolate cake, hazelnut gelato, first press olive oil
2025 Sparkling Rose

\$125 Per Person

