



SAVOR THE SUMMIT MENU

SUMMER WATERMELON SALAD

Pomegranate molasses, feta, shaved cucumber, micro basil, red onion, sprouted watermelon seeds, cayenne

JAMON IBERICO CROQUETTE

Manchego cheese, saffron aioli, roasted red pepper sauce, chive oil

PAN SEARED U-10 SCALLOPS

Yam fondant, Citrus Beurre Blanc, passion fruit, macadamia nuts, shaved fennel

HERB-CRUSTED LAMB CHOPS

Wild mushroom farro, romesco carrot puree, fig balsamic, bordelaise sauce

BASIL PANNA COTTA

Macerated strawberries, micro basil, edible flowers

price per person \$249



SAVOR THE SUMMIT WINE PAIRING

SUMMER WATERMELON SALAD

Paired with



SANTO, ASSYRTIKO
(SANTORINI, GREECE)

JAMON IBERICO CROQUETTE

Paired with



FAMILIA TORRES 'PAZO DAS BRUXAS', ALBARIÑO
(RIAS BIAIXAS, SPAIN)

PAN SEARED U-10 SCALLOPS

Paired with



CECCHI, CHIANTI CLASSICO
(TUSCANY, ITALY)

HERB-CRUSTED LAMB CHOPS

Paired with



PARALLÈLE 45 CÔTES-DU-RHÔNE, RED BLEND
(RHÔNE VALLEY, FRANCE)

BASIL PANNA COTTA

Paired with



DOW'S TOWNY PORTO
(DOURO, PORTUGAL)

price per person \$49 (optional)