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THE HOMESTEAD COLLECTION DINNER

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SATURDAY, DECEMBER 23, 2023 • 6:00 PM

HORS D'OEUVRES

BLANC DE BLANC

PEACH AND BRIE VOL AU VENT

CRAB WALDORF

CAVIAR AND CHIVE BRIOCHE

APPETIZER

VIOGNIER

BUTTER POACHED SEA BASS

butternut purée, shaved fennel, celery,  
grapefruit, roasted tomato relish

SALAD

CHARDONNAY

SMOKED BEET AND ROOT

carrot, beet and parsnip frisée, arugula,  
shaved radish, orange vinaigrette

ENTRÉE

CUVEE 1766

HERB CRUSTED TENDERLOIN OF BEEF  
IN MUSHROOM RAGU

potato purée, rutabaga, broiled cherries and Brussels leaves

DESSERT

MÉRITAGE

ALMOND GENOISE AND  
HAZELNUT MOUSSE CAKE

wild berry compote, dark chocolate glaze, crème Chantilly

\$140

(All attendees must be 21 or older)

OMNI

HOMESTEAD