



## *Au Bon Climat Wine Dinner*

*Four Course Pairing*

*Thursday August 26<sup>th</sup>, 2021 at 7:00pm*

*With*

*Philip Rizzolo – Brand Ambassador*

### *First Course*

#### *Fresh Rottkamp Farm Arugula*

*Served with Fresh Lobster Truffle Terrine, Leek, Gruyere Cheese,  
Prosciutto & Tarte Farm Cherry Tomatoes in a Champagne Vinaigrette  
Au Bon Climat, Pinot Blanc/Pinot Gris, Santa Maria Valley, 2019*

### *Second Course*

#### *Sautéed Hudson Valley Foie Gras*

*Served with a Toasted Croissant, Roasted Shallot Compote,  
Italian Cherries & Fresh Rottkamp Farm Peaches  
Au Bon Climat, Chardonnay, Santa Barbara, 2019*

### *Third Course*

#### *Pan Seared Entrecôte of Veal*

*Served with Wild Morel Mushrooms, Demi Glaze, Fresh Thyme,  
Parisian Potato Basket & Fresh Broccoli Soufflé  
Au Bon Climat, Knox Alexander Pinot Noir, Santa Maria Valley, 2017*

### *Dessert*

#### *Belgium Chocolate Crème Brûlée*

*Served with Butter Cookies & Grand Marnier Crème Anglaise  
Au Bon Climat, La Bauge Au-Dessus Pinot Noir, Santa Maria Valley, 2017*

*\$125.00 plus Tax & Gratuity*

*Seating Limited – Reservation Suggested*

*sommelier@thecarlton.com or (516) 542-0700 ext. 1*