

HILL FAMILY E S T A T E



Thistle Lodge Beachfront Restaurant

Friday January 19, 2018, 6:30pm Waterfront Dining Room



Divertire il Pallet

Braised Rabbit Tenderloin Chop

12 Year Warres Port Reduction

Lavender scented Lavosh

Corso Introductione

2016 Rose of Pinot Noir

Ghee Bronzed Florida red Drum Chaplet

Baby Beet, Acorn Squash and Broccolini Purees

Roasted Artichoke Pedestal

Fico d'India Gastrique

Bosc Pear and Rose of Pinot Noir Broth

Corso il Prossimo

2014 "Carly's Cuvee" Chardonnay

Herb Charred Duroc Loin Chop

Braised Pork Belly Cracklin's

Cold Smoked Shallot and Chilli

Jaboticaba and Loquat Jelly

Toasted Pistachio Dust

Insalata

2015 Napa Valley Sauvignon Blanc

Verde, Verde, Verde

Romaine and Butter Lettuce Table

Sweet Green Pea Tendril, English Pea, Avocado, Chive, Friture of Leek

Kiwi, Jasmine and Green Papaya Vinaigrette

Crushed Pepito and Vintage Green Heirloom Tomato

Intermezzo

White Peach and Citrus Water
Limoncello Pearl

Entrata

2015 Napa Valley Cabernet Sauvignon

Neiman Ranch American Bison Tenderloin
Root Vegetable Gratin
Roasted Baby Brussel Sprout, Toasted Almond, Manchego and Rainbow Chard Escalavada
Seared Cipollini and Midollo Cap
Black Cherry, Plum and Berry Compote

Corso il Prossimo II

2014 Origin

Slow Braised Colorado Lamb Shank
Lemon, Garlic, Peppercorn Butter Poached Alaskan King Crab
Maple Roasted Yam, Jalapeno Bacon and Horseradish Parsnip Puree
Quinoa, Wild Rice and Romesco Tabouleh
Spicy Minted Chimichurri
Woodford Reserve Buerre Monte

Finale

2016 Albarino

150 Year Aged Gran Marnier and Mystic Monk Whole Bean Coffee Cheesecake
Toasted Almond Spring Roll
Tupelo Honey and Winter Citrus Drizzle
Apricot Crème Anglaise

Friandes & Mignardise Presentation

Assorted Petit Fore and Truffles
Gourmet Coffee and Tea Selections

“Faber est suae quisque fortunae”

Appius Claudius Caecus

“Every man is the artisan of his own fortune.”