



**AUGUST POP-UP DINING:  
BEST OF NY WINES**

*menu & wine selection*





COURSE ONE

LOCAL ROASTED  
CORN AND CRAB  
CHOWDER WITH  
CILAANTRO  
CREME FRAICHE



*paired with*



COURSE TWO

NECTARINE AND  
PEAR SALAD  
WITH SPICED  
WALNUTS AND  
STILTON

 *paired with*



COURSE THREE

SEARED COD  
WITH TROPICAL  
GAZPACHO  
WITH COCONUT  
AND LIME

 *paired with*



COURSE FOUR

POTATO-CRUSTED  
LAMB CHOP WITH  
GRILLED APRICOT  
OVER CURRIED  
CHICKPEA HUMMUS  
AND TOPPED WITH  
PICKLED SHALLOTS

 *paired with*



COURSE FIVE

FRENCH QUARTER  
BEIGNET TRIO  
WITH  
PASSIONFRUIT,  
DULCE DE LECHE  
AND CAFE AU LAIT

 *paired with*