

JACKSON HOLE
WINE AUCTION

Signature Private Dinner Menu

Chef Paul Kahan

Patricia Benitez, Dominio de Pingus

Champagne Taittinger Prelude

Passed hors d'oeuvres

2007 Dominio de Pingus Clos D'Agon

Grilled octopus confit with dungeoness crab, whipped brandade, candied ginger and nasturtiums

2007 Flor de Pingus

Publican's bresola with carob puree, porcini mushrooms, black mission figs and miners lettuce

2001 Flor de Pingus

Aged Pekin duck breast and seared foie gras with baby turnips, new crop fingerlings, cassia buds and bing cherries

2004 Pingus

Wood grilled pork belly with island creek oysters and "smoked" boniato broth

2000 Pingus

crawford farm lamb with bitter chocolate, baby leeks, blood sausage

Taylor Vintage Port

Chef's seasonal dessert - mignardises