



Clos du Val Winery
Featuring Guest Speaker Scott Gayman
Friday May 16th – 12:45 PM Reception / 1:00 pm Luncheon

Reception
Yellowfin Tuna Tartar | Rhubarb & Ramp Kimchee
Blue Point Oysters | Strawberry & Cardamom Mignonette

First Course:
Smoked Sea Bass | Asian Pear | White Asparagus
Clos du Val Chardonnay Carneros

Second Course:
Braised Pork Belly | Strawberries | Fiddleheads
Clos du Val Pinot Noir Carneros

Third Course:
Beef Ribeye | Espresso Chili Crust | Popcorn & Goat Cheese Polenta
Clos du Val Cabernet Sauvignon Napa

We hope you join us for an afternoon filled with great wine, food, friends & stories
\$35 per person (does not include Tax & Gratuity)
Reservations Required / call Max's Oyster Bar in West Hartford 860-236-6299



Menu Prepared by Chef Scott Miller

