

JEAN-GEORGES AT

TOPPING ROSE HOUSE

WOLFFER WINE DINNER

Welcome Hour

(White Summer in a Bottle)
Cheese Course

First

(Grapes of Roth Riesling Virgin Berry)
Coquilles St Jacques
Pomme Souffle, Sauce Mornay, Spring Pea Veloute

Second

(Perle Chardonnay)
Duo of Veal Sweat Breads and Tenderloin
Poached Duck Egg, Black Truffle, White Asparagus

Third

(Fatalis Fatum 2015)
Amatriciana
Shrimp Noodles, Guanciale, Chiles, Ramps

Fourth

(Red Finca Brau)
Wasabi Crusted Elk Sirloin
Burgundy Cipollini, leek Pudding, Black Olive

Dessert

(Finca Red-2018)
Cherries & Chocolate
Devil's Food Cake, Pistachio Ice Cream