

THE STANLEY PRESENTS

# TABLE

*a Culinary Journey*

JUNE 8 & 9

**CHEF NIC LEBAS**

*Wine Pairings — Tom Hayes, Wagner Family of Wines*

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AMUSE

**BISON TARTARE**

Relish | House Cracker | Cured Egg Yolk

*Sparkling Conundrum Blanc de Blanc*

CICCHETTI

**MOREL MUSHROOM MOUSSE**

Ice Wine Jelly

*Sparkling Conundrum Blanc de Blanc*

FIRST

Baby Beets | Arugula | Pistachio Purée | Citrus Meringue |

Raspberry Balsamic Vinaigrette | Chèvre Mousse

*Emmolo Sauvignon Blanc*

SECOND

**SEARED SCALLOPS**

Seasonal Vegetables | Braised Leek | Pickled Frisée Salad | Nasturtium Foam

*Mer Soleil Chardonnay*

THIRD

**PAN ROASTED DUCK BREAST**

Farro Risotto | Ciopollini Onion | Pickled Blackberry | Blackberry Duck Jus

*Mer Soleil Pinot Noir*

DESSERT

**BLONDE BANANA GELATO**

Smoked Walnut | Cherry Coulis | Coco Shavings | Brûlée Banana

*Conundrum Sparkling Rose*

**PANZANO**

**Wagner**  
FAMILY of WINE

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