

Copperleaf Restaurant

Aphrodisiac Menu

February 2018

Amuse Bouche

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TAYLOR SHELLFISH SHIGOKU OYSTERS

Parsnip Mousse, White Sturgeon Caviar, Toasted Pine Nuts, Arugula Gremolata

Faire La Fête Brut Rosé, Crémant de Limoux, France

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OLIVE OIL ROASTED BEETS

Pickled Cucumber, Fennel Pollen, Haas Avocado

Wysling, Marsanne, Washington 2013

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BUTTER POACHED LOBSTER RAVIOLI

White Truffle Celeriac Crème, Marsala Butter

DeLille, "Chaleur Estate Blanc", Sauvignon Blanc/Semillion, Washington 2015

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ALDER SPRINGS YOUNG LAMB

Melted Leeks, Artichoke Mustard, Pomegranate Brown Butter

Chanson "Le Bourgogne", Pinot Noir, France 2011

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THEO DARK CHOCOLATE GLACE

Espelette Honey, Almond Financier, Orange Blossom

Bernardins, Muscat de Beaumes-de-Venise, France 2010

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Mignardises