## **Bryant Family Wines**

**Amuse Bouche** 

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Poached White Asparagus with Crayfish Morel Mushrooms, 63 degree Organic Egg, Salt Cured Egg Yolk, Crayfish-Mushroom Emulsion Bryant Family DB4 2013

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Monkfish

Red Wine Americaine Sauce, Seasonal Vegetables Bryant Family DB4 2010

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Duo of Colorado Lamb

Roasted Rack and Braised Breast, Horseradish Sphere, Spring Vegatable Ragu, Parsnip, Lamb Jus Bryant Family Vineyard Bettina 2012

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75 Day Whisky Dry-Aged Porterhouse

Celery Root Purée, Potato-Bacon Terrine, Sauce Bordelaise Bryant Family Vineyard 2012

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Chocolate Mandarin Earl Grey Crumble, Orange Marmalade D'Oliveiras – Malvasia 1989

pago