

Discovery Summer Wine Party

Hosted By:

Hériter Gems, Casa Bovina, Bespoke Custom Tailoring

Welcome, Social Hour:

CAVIAR AND CHARCUTERIE - CHAMPAGNE

Selection of Regis Ova Caviar - Charcuterie - Salumi
Assorted Accoutrements

Cuisine:

Fine Wines:

COURSE ONE - GARDEN VEGETABLES

A seasonal expression of earth and texture.

NATURAL ORANGE

Veneto, IT
Ancient skin, modern soul. A golden mystery held in a glass.

COURSE TWO - CRUDO

An elegant interpretation from the sea, balanced with citrus
and salt.

GRAND CRU WHITE BURGUNDY

Precision wrapped in limestone. A whisper of orchard and
stone.

COURSE THREE - PASTA

Hand-formed and dressed in something unexpected.

BAROLO

Iron and roses—aged elegance with a defiant heart.

COURSE FOUR - GAME

Rich, rare, and deeply rooted in the wild.

SYRAH

A fleeting perfume, a hilltop view remembered, a secret never
spoken.

COURSE FIVE - BEEF

A study in fire, fat, and patience.

PREMIER GRAND CRU BORDEAUX

Gravitas in velvet. Time, structure, and silence woven in oak.

COURSE SIX - DESSERT

Dark, delicate, and worth lingering for.

SAUTERNES

D'Yaquem
Honeyed light at dusk. Sweetness edged with noble ruin

EXTRA WINE COURSE

2016 Royal Tokaji Essencia
A crown distilled to its essence. Rarer than time itself.