



SOMMELIER SHOWDOWN

ROUND 1 | SEPTEMBER 1ST | \$225 PER PERSON
FOUR COURSES & WINE PAIRINGS

AMUSE

Steak Tartare Bites

hand cut beef tenderloin, pickled shallots
grated egg yolk, foie gras snow, cornichon
crispy potato rosti

FIRST

Oyster

ponzu, scallion

SECOND

Roasted Halibut

english peas, sugar snap peas
pea purée, beer emulsion

THIRD

Beef Tenderloin

potato rösti, creamed spinach
truffle red wine jus, foie snow

DESSERT

Chocolate Mousse

almond dacquoise, sesame cocoa nib crumble
caramelized marshmallow ice-cream

*Two leading Sommeliers compete to pair
the perfect wine with each course. You
vote to pick the winner, who proceeds to
the final showdown.*



SOMMELIER SHOWDOWN

ROUND 2 | OCTOBER 20TH | \$225 PER PERSON
FOUR COURSES & WINE PAIRINGS

AMUSE

Bluefin Tuna Tartare

avocado, apple, ponzu

FIRST

Wagyu Beef Carpaccio

burnt onion aioli, parmesan
pickled mushroom, fresh horseradish

SECOND

Beef Tenderloin

roasted wild mushrooms, porcini crème
duck fat potato pavé

DESSERT

Crème Brûlée

pumpkin spiced custard, brown butter crumble
bourbon caramel

*Two leading Sommeliers compete to pair
the perfect wine with each course. You vote
to pick the winner, who proceeds to the
final showdown.*



SOMMELIER SHOWDOWN FINALE!

ROUND 3 | NOVEMBER 17TH | \$225 PER PERSON
FOUR COURSES & WINE PAIRINGS

AMUSE

Scallop

smoked salmon roe, chive and lemon beurre blanc

FIRST

Bluefin Tuna Duo

spicy tuna roll & fresh sashimi preparation
wasabi, soy reduction

SECOND

Braised Beef Cheek

butter poached atlantic lobster
caramelized leeks, potato espuma

DESSERT

Mont Blanc

chestnut & whiskey creméux
dark chocolate & espresso ganache
candied cocoa nib, meringue shards

The Final Showdown

*Two Sommelier finalists compete to pair the
perfect wine with each course. You vote to pick
the final winner!*
