

## **Wychmere Beach Club Guest Chef Dinner**

### **Amuse Bouche-**

Lithuanian Cheese Dumpling- shallot cream and caviar

*(Stellina Prosecco)*

### **Heirloom Tomato and Watermelon Salad-**

Watermelon and coconut curry, lychee fruit, watermelon vinaigrette, thai basil

*(Dr.Loosen Reisling)*

### **Buttered Lobster and Corn Veloute-**

Maine lobster, sweet farm corn, brioche, sea beans

*(Paul Hobbs Crossbarn Chardonnay)*

### **Strip Loin of Beef (Creekstone Farms, Kansas)**

Potato terrine, foraged mushroom, cipollini onion, black truffle demi glace

*(Dao Cabernet Sauvignon)*

### **Chocolate Cremeux-**

Valrhona French chocolate, grandma's chocolate cake, hazelnut ice cream, white chocolate yogurt

*(Sandemen 10 Year Tawny Port)*