

# *HAMPTON WATER*

**October 22, 2019**

## **Reception**

Lump Crab Cakes, tabasco remoulade  
Margarita Shrimp Lollipop  
Bacon Wrapped Chicken Thigh, jalapeno  
Ballerine Brut Etoile Rose

## **First Course**

Soft Scrambled Farm Egg  
gulf crab, truffle - meyer lemon butter  
Hampton Water Rose 2018v

## **Second Course**

Clam and Butternut Squash Risotto  
tomato basil coulis  
Domaine de Cigalus 2018v

## **Third Course**

Braised Veal Cheek  
goat cheese scalloped potato,  
smoked mushroom bourbon demi  
Chateau L'Hospitalet Grand Vin 2016v  
Clos d'Ora 2015v

## **Dessert**

Chocolate Toasted Pecan Bread Pudding  
pomegranate caramel  
Hampton Water Rose 2018v