

HAMPTON ***WATER***

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