

franklin dinner

*sample menu

OYSTERS & CAVIAR

Freshly shucked Kumamoto Oysters topped with chilled cucumber and apple granita, champagne mignonette foam, Siberian Osetra Caviar, and Rose dust.

Innocent Bystander – Sauvignon Blanc - Marlborough, NZ

STUFFED ZUCCHINI BLOSSOMS

Delicate zucchini blossoms filled with lemon zested ricotta and basil. Lightly battered over a fire-roasted heirloom tomato puree and finished with a Lemon-Basil aioli

Cuvaison – Chardonnay - Burgundy, FR

DRY-AGED WAGYU FILET & SCALLOPS

Seared Japanese A5 Wagyu Filet and Citrus Burre Blanc poached Scallops, potato mille-feuille with truffle butter, grilled asparagus with smoked sea salt, black truffle and madeira jus.

Fly Catcher by Frog's Leap – Zin, Petite Sirah, Merlot - Syrah, CA

GOLD DUSTED CHOCOLATE SPHERE

Dark chocolate sphere filled with Hazelnut praline mousse, Tahitian vanilla bean gelato, espresso crumble, gold dust, cocoa nibs, and warm tableside salted caramel sauce.

W & J Graham's 20-Year-Old Tawney Port – Vila Nova de Gaia, Spain