



**SAVINOS & CUVÉE**  
**PRESENT A NIGHT WITH THIENOT**

TUESDAY, MAY 21<sup>ST</sup>

**COCKTAIL RECEPTION**

assorted crostini, fried polenta

CANARD DUCHÊNE BRUT

**PAN SEARED SCALLOPS**

baby arugula, red lentils, scallions, mango-ginger dressing

CANARD DUCHÊNE BRUT

**HEART OF RIBEYE**

mushroom risotto with foie gras, leeks, broccolini, baby carrot, red wine reduction sauce

2014 CHÂTEAU PEY LA TOUR RÉSERVE

**ARTISANAL CHEESE PLATE**

fresh figs, grilled flatbread

CANARD DUCHÊNE BRUT ROSE