



Wednesday October 2ndth, 2024

COURSE ONE

CRUDO OF WILD PACIFIC HALIBUT

Cherry Bomb Pepper, Kiwi Berry, Crispy Shallot
Canard-Duchéne, Brut, Champagne, NV

COURSE TWO

BISON TENDERLOIN CARPACCIO

White Truffle, Butternut Squash Tempura, Caper, Grana Padano
Dourthe, N°1 Sauvignon Blanc, Bordeaux, France, 2022

COURSE THREE

SEARED FOIE GRAS

Bone Marrow Risotto Cake, Duck Fat Poached Fig, Autumn Spiced Honey
Château Pey La Tour, Bordeaux Rouge, France, 2020

COURSE FOUR

VENISON CHEEK BOURGUIGNON

King Trumpet Mushroom, Pearl Onion, Stone Ground Grits, Natural Jus
Château Belgrave, Haut-Medoc, Bordeaux, France, 2017

DESSERT

FALL PLUM PANNA COTTA

Soft Custard, Honey Spiced Plums
Canard-Duchéne, Brut Rosé, Champagne, France, NV

Tables are available from 5:00 to 8:30 on Wednesday October 2nd. This dinner is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$150 for the five-course tasting menu and wine pairings and \$100 for menu only no alcohol, prices are calculated before tax and gratuity of 18%. Please mention any food allergies at time of booking so we can prepare a substitution. We cannot accommodate last minute substitutions the evening of the event. Please no parties over six guests. Reservations are available through our website Basquetulsa.com, on OpenTable, or call 918-442-2996.