



Thursday September 19th, 2024

COURSE ONE

CITRUS & VANILLA MARINATED KAUAI SHRIMP

Fennel, Black Olive, Orange

Wine Art Estates, Plano, Malagousia, Drama, Greece, 2022

COURSE TWO

MAINE LOBSTER ENCHILADAS

Butternut Squash Mole, Ginger Crema, Fired Apple Peel

Railsback Sœur, Cuvée Spéciale, Vermentinu, Santa Maria, California, 2021

COURSE THREE

FRICASSE OF WILD WEST COAST MUSHROOMS

Chanterelle, Lobster, Chicken of the Wood, Celeriac Puree, Australian Winter Truffle, Tarragon

Maxime Magnon, Corbières, Rozeta, Languedoc-Roussillon, France, 2020

COURSE FOUR

JAPANESE A5 WAGYU RIBEYE

Kobocha Squash Panna Cotta, Cherry-Plum Compote, Tallow-Horseradish Aioli

Château Lynch-Moussas, Les Hauts de Lynch-Moussas, Haut-Médoc, Bordeaux, 2018

DESSERT

CITRUS TARTLETTE

Guava Cremieux, Pine Nut Crust

Château Romieu-Lacoste, Sauternes, France, 2022

Tables are available from 5:00 to 8:30 on Thursday September 19th. 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 Basquetulsa.com, on [OpenTable](https://www.opentable.com), or call 918-442-2996.