

OPUS ONE

Wine Dinner

MARCH 24, 2026

WITH SPECIAL GUEST

Scott Gould

VICE PRESIDENT OF
NATIONAL SALES & GUEST RELATIONS

RECEPTION

Passed Hors d'Oeuvres

Laurent-Perrier "Grand Siècle", Champagne, M/V

FIRST COURSE

Pan Seared Pompano, Dijon Beurre Blanc,
Beurre Rouge, Roasted Carrots

Opus One, 2013

SECOND COURSE

Wild Boar Ragout, Chestnut Pappardelle

Opus One, 2014

MAIN COURSE

Roasted Rack of Lamb*, Red Wine Lamb Jus,
Truffle Parsnip Fries, Cassoulet

Opus One, 2022

CHEESE COURSE

Chef's Selection

Overture, 2022 by Opus One



OPUS ONE

Please inform your server of any food allergies. Dishes cannot be modified to accommodate allergies or other dietary restrictions. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.