



## HORS D'OEUVRES

Jumbo Lump Crab Bites  
House Tatar Sauce

Scallop Wrapped with Basil Leaf and Pancetta

Deviled Quail Egg  
Paddlefish Caviar

Stuffed Mushrooms  
Walnut 'Meat', Caramelized Shallots, Celery Leaf, Chives, Feta

*Jean Vellelle "Oeil de Perdrix" NV  
Bouzy, France*

## FIRST

Trio of Oysters on the Half Shell  
Yuzu Mignonette

*Domaine Jean Dauvissat Chablis 2021  
Chablis, France*

## SECOND

Heirloom Tomato Salad  
Mixed Greens, Arugula, Olive Oil, Balsamic Reduction, Warm Goat Cheese Crouton

*Alphonse Mellot "La Moussière" 2020  
Loire Valley, France*

## THIRD

Wild-Caught Chesapeake Bay Rockfish  
Julienne Fennel, Celery Root, Carrots and Red Pepper, Saffron Mussel Cream Sauce

*Terra Constantino Etna Bianca 2019  
Sicily, Italy*

## FOURTH

Rack of Lamb  
Shishito Peppers, Grilled Fairytale Eggplant, Olive Tapenade

*Bodegas Tempore Generación 46 2019  
Zaragoza, Spain*

*Beckman Vineyards "Cuvée Le Bec" Syrah Blend 2019  
Santa Ynes Valley, California*

## FIFTH

Grilled Wagyu Flatiron Steak  
Anchovy Butter, Root Vegetable Gratin, Bordelaise Sauce

## DESSERT

Lemon Posset  
Fresh Berry Garnish

Chocolate Truffles

*Taylor Fladgate 20 Year Tawney Port*

### ***Jerry Hollinger***

Jerry Hollinger is the founder and culinary director of Hollinger Group Restaurants, which includes The Daily Dish, the Dish & Dram, and J. Hollinger's Waterman's Chophouse. Jerry's family owned Hollinger's Farm Market in Lancaster County, where he learned about sourcing the highest-quality foods from his parents. Jerry started cooking professionally at age 19. He learned classic French cooking under restaurateur Jean Michel and chef Jean Gagliola. He was a private chef to DC political leaders and other luminaries and opened his own catering company in 2005, followed by his three Montgomery County restaurants, where he features the best of Mid-Atlantic cuisine and farm produce. Jerry remains dedicated to procuring the freshest seasonal produce, making weekly trips to the Amish Mennonite Produce Auctions and local farms in Maryland and Pennsylvania.

### Jean Vesselle "Oeil de Perdrix" NV

Bouzy, France

Dom Perignon - yes, he was a real winemaking monk! - pioneered the making of "white" Champagne from "black" pinot noir grapes in the 1600s. The techniques were refined by the large houses in Champagne's northern regions, but somehow never reached the little town of Bouzy in the south. When Fulgence Vesselle and his neighbors started making their own Champagne around 1900 (having sold their grapes before), they slightly over-pressed and ended up with a wine that was neither all white or full pink - in fact, the pale orange pink of a partridge's eye or *Oeil de Perdrix*. The style faded from view around mid-century, but in 1972 Fulgence's grandson, Jean Vesselle, discovered a few bottles of the old wine hidden in a wall. He was astounded by the color, freshness, and lovely aromas of this old-style wine and, beginning a few years later, launched his own interpretation of *Oeil de Perdrix*. It's 100% pinot noir pressed lightly pink and aged three years in the bottle before release. History never tasted so good!

### Domaine Jean Dauvissat Chablis 2021

Chablis, France

The Domaine was founded in 1955 in the tiny village of Milly, a six-minute drive from "downtown" Chablis, by Jean Dauvissat. Fabien Dauvissat is the grandson of Jean and the current owner and winemaker for the Domaine. This Chablis is true to the real Chablisien style. Domaine Jean Dauvissat's parcels of vines are spread throughout virtually the entire geographical area of the appellation, as they own about forty plots in seven different communes. This variety allows them to make Chablis that is rich, with a perfect balance between minerality and fruit. The grapes undergo natural yeast fermentation separately by parcel in stainless steel tanks. Sulfur is minimally used according to the biodynamic calendar. There is an extended one to two years of aging on lees.

### Alphonse Mellot "La Moussière" 2020

Loire Valley, France

Alphonse Mellot is based in the heart of the town of Sancerre. La Moussière is a large parcel of vines planted on marls overlaying Kimmeridgian limestone to the west of the town. The domaine is certified both organic and biodynamic. Grapes are hand-picked and 50% is vinified in new barrels and the other half in vats. The wine matures on fine lees for seven to eight months.

### Terra Constantino Etna Bianco 2019

Sicily, Italy

The name "de Aetna" is inspired by the title of a Latin pamphlet that dates from 1494 and expresses the sacredness of the oenological universe. The Mt. Etna volcano is still active, yet father-son duo Dino and Fabio Constantino run their certified organic winery there on the mountain's south-eastern slope. Ten hectares of vineyards stretch across mid-slope, 450 to 500 meters above sea level; the conditions are especially suited for the Carricante, one of the island's indigenous grapes. Carefully tended, hand harvested, and aged several months in stainless steel, this is classic Etna Bianco.

### Bodegas Tempore Generación 46 2019

Zaragoza, Spain

"Pursue your dreams with tireless courage to create a greater vision of life. Rise daily to beat the break of dawn and decide your own destiny. Experience withholds the power to achieve your greatness." This is how second-generation farmer and winemaker Manuel Yago lives his life.

Before being blended each variety ferments separately in stainless steel tanks under controlled temperatures using selected indigenous yeasts from the bodegas' own vineyards. Aging is also done separately: garnacha in French oak barrels and tempranillo in American oak barrels, for 12 months. The final *coupage* (blending) is done before bottling.

### Beckman Vineyards "Cuvée Le Bec" Syrah Blend 2019

Santa Ynes Valley, California

Tom Beckmen is the pioneer and leader who founded Roland Corp. US, one of the biggest names in the electronic music business. The heart of Tom's entrepreneurial success has always been his ability to look towards the future and embrace new challenges.

On the west side of the Ballard Canyon AVA [American Viticultural Area] lies Beckman's, certified biodynamic Purisima Mountain Vineyard. The most unique feature of this vineyard is its limestone subsoil which is only found in a few corners of the central coast. These soils are prized in regions like Champagne, Burgundy, and the Southern Rhône Valley for producing wines with intense flavors and complexity. The 125-acre vineyard runs up the southwestern slope of a mountain gaining 500 feet in elevation with multiple exposures across its slopes. Rhône-style grapes such as syrah, grenache, mourvèdre, and counoise thrive in the Purisima Mountain Vineyard. Over the years, Syrah has risen in the ranks to become Beckman Vineyards flagship variety, loved for its consistency and complexity. This vintage blends 50% syrah, 38% grenache, 7% mourvèdre and 5% counoise.

### Taylor Fladgate 20 Year Tawney Port

Douro Valley, Portugal

The Douro Valley, birthplace of Port, is one of the oldest and most beautiful of the historic European wine regions. Wine has been made there for two thousand years. Taylor Fladgate is one of the oldest of the founding Port houses. It is dedicated entirely to the production of Port wine and in particular to its finest styles. Taylor Fladgate blends its magnificent 20 year old tawny Ports from its extensive reserves of old cask-aged Ports matured in the firm's cool and tranquil cellars (known as 'lodges') in Oporto on Portugal's Atlantic coast.