

James Arthur Vineyards & Course

STARTER

DRY-AGED BEEF CARPACCIO

blue cheese vinaigrette | chive crostini |
maldon

SWEET CHARLOTTE

SOUP

HAM & SPLIT PEA

smoked pork shank | garlic crouton | red
pepper curl

MS RED

MAIN

DUCK QUARTER CONFIT

sweet potato hash | cauliflower puree |
bigarade | hazelnut fig gremolata

NEBRASKA WHITE

DESSERT

MIXED BERRY ROLLED SPONGE CAKE

crème chantilly | berry & Rei coulis |
lemon-thyme ice cream | candied pistachio

REI