



A sparkling evening with Frogs Leap Public House  
Thursday, 5.23.19, 6 to 9 PM  
6 Courses, \$95\* Each. Limited seating, please call 828.456.1930 to reserve your seats.

*First*

**Fitz-Ritter, Pfalz Reisling, Sekt Durkheimer Hochbenn (NV)**

with

**Lemongrass & Kaffir Lime Scallop Crudo**

Burnet/Ginger/Mandarine Orange/Togarashi Furikake/Miner's Leaf

*Second*

**Szitgeti, Sekt Brut Gruner Veltliner (NV)**

with

**Thai Crab Cake**

Som Tum Spicy Green Papaya Salad/Charred Lime/Sambal Matah/Shungiku

*Third*

**Domaine Vincent Careme, Vouvray Brut Cuvee 2016**

with

**Duck Fat & Raclette de Savoie Grilled Cheese & Rabbit Rillettes**

Truffle Tapenade

*Fourth*

**Champagne E. Barnaut, Brut Grande Reserve (NV)**

with

**Bacon Roasted Skate Wing & Smoked Hazelnut Brown Butter**

Sage/Chanterelle/Brown Butter Polenta/Lemon Tempura/Persian Cress

*Fifth*

**Cleto Chiarli, Lambrusco, Grasparossa di Castelvetro Secco Vigneto Enrico Cladini (NV)**

with

**Crackling Porchetta Pork Belly**

Fig Balsamic Mostarda/Pickled Fennel/Fennel Pollen/Anise Hysop

*Last*

**Daufresne Cidrerie, Poire Cidre (NV)**

with

**Poached Pears & Frangipane Pancakes**

Pine Nut Brittle Shards/Rosemary Clotted Cream/Cardamon-Ginger Syrup

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Tax & Tip Not Included