

T U R N E R ' S
EST. C U T 2022

2ND ANNIVERSARY DINNER

July 2, 2026 | 1,000 PP
Live Music Starts at 6:30 pm | Dinner Service at 7:00 pm

WELCOME DRINK

Choice Of
Telmont Champagne OR Basil Bloom Botanist Gin Cocktail

PRELUDE

TRUFFLE FOIE CHAWANMUSHI
silken custard infused with foie gras and black truffle
Chateau Montelena Chardonnay 2022

LEGACY OF THE SEA

LOBSTER & BACON RAVIOLI
handcrafted ravioli, aged cheese, sea urchin velouté, shrimp oil
Chateau Montelena Chardonnay 2022

TIDE & EMBER

SEA FLAVORS RISOTTO
squid broth risotto, pan-seared scallop, cockles
Gaja Barbaresco 2022

THE CUT

DOUBLE DRY-AGED NEW YORK STRIP
whiskey-smoked beef tallow aged striploin,
beurre noisette beurre blanc, potato mochi batonnet
Stag's Leap SLV 2023

THE HUNT

HERB-BASTED ELK RACK
burnt onion purée, caramelized onion purée,
white miso-glazed celeriac, black garlic jus
Chateau Calon Segur 2005

L'AFTERGLOW

PARIS BREST
Valrhona Guanaja 70% crèmeux, vanilla crème légère,
hazelnut praliné & cacao nib ice cream
Rémy X.O.

Finish With



LOUIS XIII