

LA VOYA
PLATS DU JOUR

Kermit Lynch Wine Dinner

November 8th 2019

\$70

*Scallop Crudo
chili / fried garlic
A toast with
Champagne J. Lassalle*

*Robiola Agnolotti
persimmon / hazelnut brown butter
Chateauneuf-du-Pape View Telegraph Blanc*

*Red Wine Poached Monkfish
crispy sunchoke / celery root puree/ cippolini
onion / spinach
Francois Lummp Givry 1er Cru*

*Porcini Crusted Grilled Venison Loin
fall truffles / squash/ black current reduction
Domaine Tempier Bandol*

*Spice Cake
poached quince / clotted cream
Chateau Roumien Lacoste Sauternes*

*Contact Colleen Grinnell for Reservations
612.540.6299 cgrinnell@intercontinentalmsp.com*