

# SUMMERWOOD

## SENTIO UNDER THE STARS

Saturday August 17<sup>th</sup>, 2024

### APPETIZERS

Sea Scallop Nigiri

Salmon Roe

Korean Vegetable Fresh Roll

Ponzu • Sweet Chile Sauce

Crab Siu Mai Dumplings

Chili Crunch • Scallion • Tamari Soy

**2020 Sparkling Asa Awa**

### DINNER

Watermelon, Feta and Herb Salad

Mint • Basil Olive Oil • Lime Juice

**2022 Diosa Blanc**

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Lobster Ravioli

Fresh English Peas Puree • Cured & Roasted Guanciale • Nantua Sauce • Reggiano Parmesan

**2019 Sentio**

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Intermezzo

Limoncello Sorbetto • Lavendered Grapes

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Beef Wellington

Tenderloin Beef Medallion • Duxelle of Porcini & Chanterelle • Garden Chard

Duck Liver Pâté en Croûte • Red Wine Jus • Fresh Vegetable

**2017 & 2018 Sentio**

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Chocolate Silk Torte in Roast Macadamia Crust

Passionfruit Coulis • Chantilly Cream

**2015 Sentio**

*Chef Charles D. Paladin Wayne*