

# Hall Wine Dinner

Guest Speakers:

## Lobster Salad

Avocado brulee, kumquat, orange blossom honey vinaigrette

## Pomegranite Glazed Foie Gras

Texas fig compote, toasted brioche, almond dust

## Crispy Pork Belly

Braised escarole, soy-wasabi glaze

## Espresso Crusted Filet Mignon

Puree of vanilla turnip & cauliflower, maple shallot reduction

## White Chocolate Coconut Bread Pudding

Coconut crème anglaise, white chocolate shavings

Executive Chef: Alberto Solis