

Daingerfield's FINE DINING

Thursday, November 20, 2025

Tomme Fondue Tartine

Pickled Chanterelles, Prosciutto
White Negroni Spritz

Seared Scallops

Green Apple, Truffle, Champagne Sabayon
2022 Château Haut Selve, Graves Blanc

Herb Roasted Squab

Dijon Gnocchi, Beurre Rouge
2023 Domaine Les Carmels, Cadillac Cotes de Bordeaux

Slow Braised Lamb Shoulder

Porcini Risotto, Asparagus Roties
2019 Chateau Pas de'Lane, St Emilion Grand Cru

Roasted Mango

Chevre Mousse, Cilantro Sorbet
2022 Emotions de la Tour Blanche Sauternes

by Elliott Daingerfield