

# T&E Tovar

**Wednesday, Aug 14 2024**

**(\$212/Person)**

## **Browne Brut Methode Champanoise**

*Cheese & Charcuterie Board, Passed Canapes - Lobster Apple Slaw in Endive  
Roasted Forage Mushrooms Pumpkin Seed Pesto Crostini  
Duck Confit Tartlet Berry Gastrique*

## **Browne Paso Robles Chardonnay**

*Dungeness Crab Tower – Avocado, Grilled Jicama  
Charred Green Onion, American Paddlefish Caviar  
Sundried Tomato Louis Dressing*

## **Columbia Valley Malbec**

*Grilled Peach, Black Peppered Burrato, Arugula*

## **Browne Columbia Valley Cabernet**

*Brandt Beef Tenderloin Southwest Rub, Roasted Pepper Sauce  
Queso and Ancient Grain Stuffed Zucchini*

## **Browne Columbia Valley Merlot**

*Chocolate Cake Mayan Chili and Cinnamon  
Blackberry Devonshire Cream, Candied Pinenuts*

*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

*GF Gluten Free   V Vegetarian   VG Vegan*

*Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.*

**GRAND CANYON**

NATIONAL PARK LODGES

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