



POWERS WINE DINNER

HOSTED BY AT MICHELE'S
JUNE 4, 2026



~ 2024 Riesling ~

Reception with passed hors d'oeuvres

AMUSE BOUCHE

~ 2023 Chardonnay ~

Seared La Belle Farms Foie Gras, Apple foam,
English peas, Grilled brioche

SOUP

~ 2024 Rosé ~

Lingonberry – Rhubarb potage, King salmon,
basil, strawberry crème fraiche

SALAD

~ 2024 Grenache ~

Szechuan Pepper Crust Squab, quinoa,
asparagus, cherry vinaigrette

PASTA

~ 2021 Powers Carmenere ~

Venison Sausage, Fine Herb Linguini,
black truffle crème fraiche, sauce Chasseur

INTERMEZZO

Grapefruit sorbet

ENTREE

~ 2019 Champoux Vineyard Reserve ~

Wagyu Ribeye, morel mushroom risotto,
haricot vert, fig-veal jus

DESSERT

~ 2024 Muscat Canelli ~

Apricot tart, Pineapple brule, coriander
caramel, wild honey crème anglaise



\$125 p/p or \$110 for Powers wine club members
and \$115 for Powers text club members

Thank you for letting us serve you this evening
By Chef Jason LaBarge CCC, At Michele's culinary and service Teams