

Wine Dinner



Thursday, November 21, 2024
Arrival 5:30pm Dinner 6pm
\$115 ** per person
For Reservations 239-495-2635

Spicy Octopus and Tuna Parfait
Slices of Poached Octopus and Ahi Tuna
marinated in Kimchee Sauce with
Julienne Cucumber, Daikon Radish
and Toasted Sesame Seeds
Cuvaison Estate Sauvignon Blanc
Napa Valley, CA

Jumbo Diver Scallop and Lobster Risotto Duet
Salsify & Baby Arugula
"The Arsonist" Chardonnay
Dunnigan Hills, CA

Pheasant Chasseur
Sauteed Breast of Pheasant, Mushrooms, Shallots,
Roma Tomatoes, Glace de Veau, Pommes Frites &
Acorn Squash Puree
Metz Road Pinot Noir
Monterey, CA

Grilled Dijon and Rosemary Lamb Loin
Truffled Duchess Potatoes, Grand Marnier, Roasted
Carrots and Crispy Kale
Sabotage Cabernet
Napa Valley, CA

Butternut Praline Pie with Coffee Gelato
Anonymous Red Blend
Napa Valley, CA

Dress Code: Smart Dress

