

FOOD & WINE WEEKENDS

Four-Course Vegan Dinner

First Course

Fresh Arugula Salad

Heirloom Cherry Tomato, Eggplant & Walnut Puree, Roasted Garlic Clove & Yuzu Dressing

 Schloss Vollrads Riesling Qualitätswein, Rheingau, Germany

 Moët & Chandon Imperial Brut Champagne, France

Second Course

Vegan Creamy Mushroom Soup

Parsley, Paprika & Black Pepper

 Landmark Overlook Pinot, California, USA

 Gran Moraine Pinot Noir, Yamhill Carlton, USA

Third Course

Summer Vegetable Fricassée



Spinach and Pine Nut & Lemon Pesto Toasted Wheat Berries, Fresh Herb

 Niner Wine Estates Chardonnay, Edna Valley, USA

 EnRoute Chardonnay Brumaire, Russian River Valley, USA

Dessert Course

Dark Chocolate and Coconut Mousse Cake, Mango sorbet

  Jorge Ordóñez & Co. No 2 Victoria Moscatel, Malaga, Spain

Dinner \$125 per person

 Captain's Wine Pairing \$45  Sommelier's Wine Pairing \$65

Pricing does not include tax and gratuity.

