

FOOD & WINE WEEKENDS

First Course

Florida Farms Corn Soup

Truffle and Robiola Cheese Sandwich

🍇 Schloss Vollrads Riesling Qualitätswein, Rheingau, Germany

🍷 Moët & Chandon Imperial Brut Champagne, France

or

Lobster Bisque

Butter Poached Lobster Medallion, Dry Sherry

🍇 Domaine Chandon Sparkling Wine, California, USA

🍷 Moët & Chandon Imperial Brut Champagne, France

Second Course

Wagyu Carpaccio

Stanbroke Farms Strip Loin, Seasonal Fresh Shaved Truffles, Pushed Egg Yolk,
Mugolio 18 Month Shaved Parmesan Reggiano Cheese, Served with Feuille de Brick

🍇 Landmark Overlook Pinot, California, USA

🍷 Gran Moraine Pinot Noir, Yamhill Carlton, USA

or

Oyster Rockefeller

Peak Season Boutique Oyster, Pernod, Fresh Spinach, Cheesecrumb

🍇 Gradis' Ciutta Pinot Grigio, Friuli-Venezia, Italy

🍷 Gran Moraine Pinot Noir, Yamhill Carlton, USA

Third Course

Pan Seared Sea Bass

Black Venus Rice Risotto, Lightly Sautéed Broccolini, Piquillo Pepper and Marcona Almonds, Soubise Sauce, Achote Tuille

🍇 Niner Wine Estates Chardonnay, Edna Valley, USA

🍷 EnRoute Chardonnay Brumaire, Russian River Valley, USA

or

Filet Mignon

8oz Certified Black Angus, Potato Pave, Merlot Greens

🍇 Northstar Winery Columbia Valley Merlot, Washington, USA

🍷 Col Solare Cabernet Sauvignon Blend, Washington, USA

or

Iberico Double Cut Pork Chop

Spanish Heritage Pork, Maderia Reduction, Potato Pave, Merlot Greens

🍇 Penfolds The Max Schubert Cabernet Shiraz, Barossa Valley - Coonwarra, South Australia

🍷 Col Solare Cabernet Sauvignon Blend, Washington, USA

Dessert Trio

Waldorf Beignets, Chocolate Bar, Crème Brûlée Flambée

🍇 🍷 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.

