

Fall 5 Course Wine Dinner

Thurs, September 21st at 6:00pm

Starter

Maine Lobster & Smoked Corn Tostado

with chipotle aioli drizzle

TBD

Appetizer

Mixed Baby Lettuces

with shaved pears, walnuts, gorgonzola & sun-dried tart cherries

TBD

First Entrée

Caramelized Chilean White Sea Bass

with sweet onion jus, crispy potato cakes & asparagus tips

TBD

Second Entrée

Roast Rack of Lamb with Whole Grain Mustard & Purple Basil Crust

served with roasted root vegetables & brandy-peppercorn sauce

TBD

Dessert

White Chocolate Blondie

with raspberry gelato & caramel-bourbon drizzle

TBD

Tickets are \$85 pp

Live entertainment provided by acclaimed musician

Andy Cavanaugh