



Wine Tasting Dinner

First Course

Domaine Chandon

Classic balance typifies this refreshingly soft, yet dry wine. When you taste Brut Classic, look for nutty flavors with hints of brioche that build to a refreshing dry finish. The wine delivers complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet.

Shrimp Scampi

Fresh Succulent Shrimp Broiled to Perfection in our Garlic Butter Sauce.

Second Course

Masi, Masi, Italy

Attractive flower-fresh and ripe-fruit nose. The Verduzzo grapes ensure complexity and the Pinot Grigio grapes give their usual freshness on the palate. Marked hints of dried fruit and an aftertaste with hints of pineapple.

Caesar Salad

Fresh Hearts of Romaine tossed in our Homemade Dressing and Garnished with Fresh Island Tomatoes and Toasted Croutons accompanied by French Rolls and Butter.

Third Course

Chalk Hill, Chardonnay, Sonoma County

Aromas of ripe stone fruit—apricot, peach and pear—along with tropical notes of deliciously ripe banana and pineapple. Brown spices such as clove, nutmeg and hazelnut frame the intense fruit. Lush and rich tropical flavors abound in its multi-textured and viscous palate

Autumn Bisque Soup

Fresh Butternut Squash Cooked in our own Special Broth then Pureed, with Hints of Nutmeg.

Fourth Course

Echelon, Pinot Noir, Sonoma County

Ruby to deep maroon in color, with very long legs, it has a nose rich with black cherries. Its silky entry is followed by mild tannins and good acidity. Full bodied, its flavors are clean and distinctive, with vanilla and currants predominating. It also has a good finish.

Duet of Lobster Tail and Petite Filet

7-Ounce Broiled Lobster Tail and a 4-Ounce Filet Mignon Grilled to perfection and topped with a Demi-Glaze and accompanied by Garlic Mashed Potatoes and Sautéed Spinach. Served with Garlic Drawn Butter.

Fifth Course

Smith Woodhouse Port Aged 10 Years, Portugal

Excellent tawny color gained through ageing in small oak barrels. The nose shows layers of mature fruit aromas, beautifully integrated with nuances of nuts and crystallized dried fruits. On the palate very smooth and mellow, with a well balanced and long finish.

Vanilla Bean Crème Brule

A Creamy Custard infused with Vanilla Bean and topped with a Caramelized Sugar Coating.

