



**RESERVATION ONLY**

# CHEF'S TASTING & WINE PAIRING

**\$130/PERSON**  
**AMUSE-BOUCHE**

SEARED FOIE GRAS  
TOASTED BRIOCHE, BLACKBERRY PORT REDUCTION

## **COURSE TWO**

CRAB BISQUE  
CREME FRAICHE, ROE

*JOSEPH DROUHIN - CHARDONNAY - BURGUNDY, FRANCE*

## **COURSE THREE**

FRIED GREEN TOMATO PANZANELLA

GREEN GODDESS DRESSING, BLISTERED HEIRLOOM, SWEET PEPPERS  
*CHEMISTRY - PINO GRIS - OREGON*

## **COURSE FOUR**

FRESH GULF FISH

CORN MAQUE CHOUX, CRAWFISH ETOUFFEE  
*OLEMA - PINOT NOIR - SONOMA, CALIFORNIA*

## **ENTREMENT**

SORBET  
STRAWBERRY

## **COURSE SIX**

LAMB

SWEET PEA RAVIOLI, MINT PESTO  
*MINER FAMILY "GIBSON RANCH" - SANGIOVESE - NAPA, CALIFORNIA*

## **COURSE SEVEN**

LIME SEMIFREDDO

RASPBERRY GELE  
*DIVER BRUT ROSE - PINOT NOIR | CHARDONNAY - CALIFORNIA*

## **A GIFT FROM CHEF**

LOISIE COOKIE

## **SOMMELIER SELECTION**

**\$175/PERSON**

*\$100/PERSON WITHOUT WINE PAIRING  
ALL GUESTS IN PARTY MUST PARTICIPATE  
OFFERED MON THRU SAT - BETWEEN 5:00PM - 8:30PM*

