

Wine Dinner

Featuring David Turcan of Lux Wines

1st Course

Vanilla Skewered Seared Sea Scallop & Lobster, Scallop Sausage

Toasted Almond & Hass Avocado, Mango & Sherry Glaze

Pieropan Soave Pieropan

2nd Course

Foie Gras & Duck Liver Terrine

Spicy Micro Greens, Pea Shoots & a Shallot, Smoked Bacon Marmalade

Palazzo Della Torre IGT

Raspberry, Key Lime & Fresh Mint Sorbet

3rd Course

Grilled Veal Chop

Rosemary & Garlic marinated Veal Chop

Served over a Porcini & Morel Mushroom, Goat Cheese Risotto

Allegrini Valpolicella, DOC

4th Course

Honeyed Peach Crostatas

Caramelized Georgia Peaches Glazed with Clover Honey

Tossed with fresh Thyme Springs Baked in a light Pie Crust

Solosole Vermentino, Toscano IGT

\$75 All Inclusive