



Chefs Seasonal Features

Please ask your server for details

TUSCAN SCAMPI

Gulf Shrimp, Roasted Garlic, Tomato, and Olives In a White Wine, Citrus Herb Butter, Grilled Toast Points

*Paired with
Pieropan Soave Classico, Veneto, IT*

LOBSTER RAVIOLI

Vodka Sugo, Roasted San Marzano Tomato and Olive Compote, Shaved Grana Padano

*Paired with
Antinori Bramito “Della Sala”
Chardonnay, IT*

POTATO CRUSTED HALIBUT

Grilled Asparagus, Preserved Citrus Beurre Blanc, Raspberry Coulis, Smoked Raspberries, Local Micros

*Paired with
Invivo Sauvignon Blanc, Marlborough, NZ*

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Shaved White Chocolate, Vanilla Crème, Wild Honey, Raspberry Marmalade

*Paired with
SA Prum “Essence” Riesling, Mosel, DE*