



Bubbly Wine Dinner!

Join us Saturday, December 28th to celebrate the 2019 with an array of different Sparkling Wines! Try 5 different sparkling wines from different parts of Europe paired with typical dishes from those regions!

Dinner begins at 6:30

First Course

Fried Asparagus and Artichokes - Served with Creamy and Spicy Remoulade Sauce
Served with Mistinguett Brut Cava, Spain

Second Course

Beef Carpaccio - Paper thin slices of raw Rib Eye, topped with EVOO, fried Capers and Arugula Salad
Served with Dopff & Irion, Rose, Cremant, D'Alsace, France

Third Course

Breaded Fried Skate Fillet - Topped with Creamy Citrus-Caper Sauce and Grilled Asparagus
Served with LaLuca, Prosecco Superiore, Valdobbiadene, Italy

Fourth Course

Shrimp and Lobster Risotto - Topped with Toast Point with Camembert Cheese
Served Camille Saves 1er Cru, Brut Carte Blanche, a'Bouzy Champagne, France

Fifth Course

Pan-Seared Duck Breast with Honeyed Figs over Sautéed Spinach - Field Greens tossed with Champagne Vinaigrette, Goat Cheese Crumbles, Walnuts, Pickled Red Onions and Grape Tomatoes
Served with Canard-Duchene Rose, Montagne de Reims Champagne, France

Dessert

Raspberry Creme Broulle
Served with Villa Rosa Moscato D'Asti, Piemonte, Italy

\$82.00 per person