

Black Angus Wine Dinner

April 11, 2018

6:30 pm

Reception

La Marca Prosecco (Italy)

First Course

Fleur De Mer Rose (France)

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Grilled Haloumi

Cypriot Goat Cheese, Grilled and served on toast points, grapes and Honey.

Second Course

Whitehaven Sauvignon Blanc (New Zealand)

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Flash Fried Rappahannock Oysters with fennel & arugula with cucumbers
and shitake mushrooms with a lemon thyme vinaigrette

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Granita

La Marca Prosecco and Melon

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Third Course

Orin Swift Palermo (California)

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In house, dry aged ribeye, wine smoked fingerling potatoes, with grilled
baby vegetables

Fourth Course

Ergo Rojo (Spain)

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Trio Chocolate Cups

Bacon, Raspberry & Hazelnut

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\$65.00 per person
plus tax and gratuity