

DEGUSTATIONS

MENU FOR 2 | 350

GRAND MANSION GAZPACHO

LOCAL TOMATOES, CUCUMBERS, SWEET PEPPERS, RED ONIONS, AND GARLIC & CROSTINI PROSECCO ASOLO SUPERIORE MONTELVINI, DOCG, VENTO, ITALY, NV

GARDEN TERRACE

ASSORTED BABY GREENS, TOMATOES, AND VEGETABLES SERVED WITH A LEMON PEPPER VINAIGRETTE ROSE QUINN, COTE D'AZUR DE PROVENCE, FRANCE

SESAME CRUSTED TUNA STEAK

PAN ROASTED TUNA STEAK LACED WITH SWEET AND SOUR GINGER SAUCE CHABLIS, LA CHABLISIENNE, 2022, BOURGOGNE, FRANCE

CARIBBEAN COLOMBO PORK STEW

TRADITIONAL CARIBBEAN CURRY STEW WITH LOCAL VEGETABLES, SERVED WITH COCONUT RICE CLINE "OLD VINES" ZINFANDEL, 2021, LODI, CALIFORNIA

MANGO CREAM BRULEE WITH ALMOND COOKIE

Château Roumieu, Sauternes Bordeaux, France, 2019

