

# Holiday Celebration Dinners for Two

## Seafood Dinner for 2 – \$119.00

First Course – Oysters Rockefeller (6 Oysters)

Second Course – Fresh Tomato Fettuccini half of a 1 ½ LB Lobster in Shell, Bay Scallops, Shrimp, Oven Roasted Tomatoes, Arugula a Champagne Leek Cream Sauce

*Suggested Pairing*

Freeman 'Ryo-Fu' Chardonnay, Green Valley of Russian River Valley 2017 - 68

Dessert- Cinnamon Sugar Bread Pudding- Mascarpone Cream, Vanilla Caramel & Macadamia Nut Brittle

## Filet Dinner for 2 - \$129.00

First Course - Oysters Rockefeller (6 Oysters)

Second Course – Filet Mignon (2- 6 oz) over Lobster Hash of Fingerling Potatoes & Asparagus Tips in a Bearnaise Sauce. Filet Cooked to Medium Rare

*Suggested Pairings*

Spence, Howell Mountain Cabernet Sauvignon Napa Valley 2015 - 119

Craggy Range Single Vineyard 'Te Muna Road' Pinot Noir 2014 - 76

Dessert- Cinnamon Sugar Bread Pudding- Mascarpone Cream, Vanilla Caramel & Macadamia Nut Brittle

## Land & Sea Dinner for 2 - \$125.00

First Course - Oysters Rockefeller (6 Oysters)

Second Course – Filet Mignon (1- 6 oz) over Lobster Hash of Fingerling Potatoes & Asparagus Tips in a Bearnaise Sauce. Filet Cooked to Medium Rare & 1 order of Fresh Tomato Fettuccini half of a 1 ½ LB Lobster in Shell, Bay Scallops, Shrimp, Oven Roasted Tomatoes, Arugula a Champagne Leek Cream Sauce

*Suggested Pairing*

Robert Sinskey 'Vin Gris of Pinot Noir 2018 - 55

Podere Poggio Scalette 'il Carbonaione' Tuscany 2012 - 85

Dessert- Cinnamon Sugar Bread Pudding- Mascarpone Cream, Vanilla Caramel & Macadamia Nut Brittle

## ADD a Bottle of Bubbles

Roederer Estate L'Ermitage 2005 + \$79

Vueve Clicquot Rose Champagne + \$119

Thierry Triolet Grand Reserve Champagne = \$82