



### COURSE OPTIONS

(choose one from each)

### PAIRING OPTIONS

first course

#### Salmon Crudo

Crème Fraîche · Blueberries ·  
Radish · Mustard Seeds ·  
Candied Fennel · Sunflower Seeds

*Arios 'Aguafuerte'  
Albariño '18 (Portugal)*

#### Melon & Arugula Salad

Red Onion · Cucumber ·  
Goat Cheese · Toasted Pistachios ·  
Blood Orange Vinaigrette

second course

#### Roasted Quail

Congri · Peach Pickapeppa Sauce ·  
Pikliz · Tostones

*Lamblin et Fils  
Chardonnay '20 (France)*

#### Gulf Shrimp & Alligator Sausage Fettucine

Sauce Piquante · Green Onions

*Dr. Hermann 'H'  
Riesling '20 (Germany)*

third course

#### Peach Cobbler Bar

Vanilla Ice Cream

*Chateau La Tour Blanche  
'Emotions La Tour Blanche'  
Sauternes '18 (France)*

**THREE COURSES: \$45 BEVERAGE PAIRING: +\$25**

(not including tax or gratuity)

Offered Monday, Wednesday and Thursday evening