



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

First Course

JUMBO LUMP CRAB CAKE

Roasted Corn Salsa, Charred Lemon,
Calabrian Aioli

Paired With

**FRANCIOS MONTAND
"BLANC DE BLANC" FR**

Second Course

CITRUS SHRIMP SPAGHETTINI

White Wine, Capers, Toasted Herb
and Citrus Crumb

Paired With

**BARACCHI O'LILLA BIANCO
CHARDONNAY / VIOGNIER BLEND
TUSCANY, IT**

Third Course

100Z SIGNATURE FILET MIGNON OSCAR

28 Day Wet Aged All Natural Linz Heritage Black
Angus Beef, Grilled Asparagus, Jumbo Lump
Crab, Truffle Hollandaise

Paired With

**POGGIO DEL MORO 2016 CHIANTI
CLASSICO RISERVA**

Dessert

WINTERBERRY CHOCOLATE AFFAIR

Dark Chocolate torte, Winterberry Compote,
Chocolate Chantilly Cream

Paired With

**HONEY BUBBLES MOSCATO D'ASTI,
PIEDMONT, IT**