



## **CHEF'S SEASONAL FEATURES**

*Please Ask Your Server For Details*

### **First Course**

#### **TUSCAN SHRIMP OREGANATA**

Lemon Scampi Butter, Citrus Bread Crumb,  
Tomato Confit, Crostini

*Paired With*

**CHATEAU D'ESCLANS "WHISPERING  
ANGEL" ROSE PROVENCE, FR**

### **Second Course**

#### **LOBSTER RIGATONI**

North Atlantic Claw and Knuckle Meat,  
Parmesan Crème, Mozzarella,  
Shaved Grana Padano, Toasted Bread Crumb

*Paired With*

**BENZINGER "RUNNING WILD"  
CHARDONNAY CENTRAL COAST, CA**

### **Third Course**

#### **POTATO CRUSTED HALIBUT**

Charred Tomatoes, Olives, Artichokes, Fennel,  
Orzo, Tuscan Salsa Verde

*Paired With*

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

### **Dessert**

#### **ESPRESSO CRÈME BRULEE**

Chantily Cream, Raspberry, Blackberry,  
Blueberry, Candied Walnuts

*Paired With*

**CARAJILLO ESPRESSO MARTINI**  
Cimarron Reposado, Licor 43, Fernet, Espresso