

Dinner - \$33

\$15 for wine pairings

First Course

Country style Pâté and accompaniments

Cotes du Rhône, Domaine de Couron

Arugula W/Lemon, Truffle and Parmesan

Little James Basket

Grilled or Chilled Blue point oysters

Segura Viudas Brut CAVA

Main Course

Hanger Steak, Shallot & red wine sauce - Creamy Swiss chard

Bordeaux, Chateau Le Manceau

Faroe Island Salmon +\$5 - Brocoli-Wasabi purée

Chardonnay, Angeline

Braised beef - Pomme purée , sauce 100

Malbec, Catena

Dessert

Chocolate mousse W/Accompaniments

Roasted Pear W/Caramel and Cinnamon Crumble

Caramelized Banana Crème Brulée