

Tuesday, May 27, 2025
6:00 pm
\$141 per person
(All Inclusive)



Limited seating available
Reserve now: (941) 383-1111
(Cannot be reserved online)

1 - Course

Rosé, Herdade San Miguel, Alentejo, Portugal '21

Tuna Carpaccio

Yellowfin tuna thinly sliced, served with arugula salad, shaved almonds, capers, and crumbled gorgonzola cheese.

2 - Course

Chardonnay, Jordan, Russian River Valley, Sonoma '22

Lobster Claw Bisque

Succulent tender lobster claws and lobster meat served in a puréed fish cream-based soup.

3 - Course

Douro, MEANDRO, Portugal '21

Filet Mignon à Porto

Seared Filet mignon scaloppini finished with a delicious classic Port Wine Demi-glace sauce, with garlic-mustard roasted potatoes

4 - Course

Montepulciano Riserva SANTINUMI, Abruzzo '19

Beef Short Rib Bourguignon

Boneless short Ribs, cooked in a hearty red wine stew, with onions, tomato, garlic, mushrooms and herbs served with pappardelle

5 - Course

Vin Santo, del Chianti, Badia Morrona, Tuscany '16

Profiteroles

Mini Italian cream puffs, filled with vanilla cream, in a bed of pastry vanilla cream, topped with rich chocolate sauce.