

Tuesday, June 30, 2025
6:00 pm
\$140 per person
(All Inclusive)



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

" Year's Best " Wine Pairing Dinner

1 - Course

Chateau Montelena Chardonnay Napa '22
Lobster Terrine

A luxurious, French appetizer made with lobster & crab meat in a smooth, mousseline-like base lobster sauce, topped with caviar

2 - Course

DIADEMA Rosso Toscana IGT '21
Boneless Short Ribs

Tender, oven-braised with red wine mushroom sauce, served with homemade pappardelle over parmesan cheese cup.

3 - Course

Quinta da Leda, Douro, Portugal '20
Beef Wellington

Beef filet mignon coated with mustard, mushroom duxelles, wrapped in a puff pastry, with peppercorn demi-glace sauce, and asparagus with Barnaise sauce

4 - Course

Late Bottled Port, Quinta Das Carvalhas Vintage '18
Bananas Foster

The classic flambéed banana and liqueur-caramel dessert comes together over vanilla ice-cream.