

Tuesday, August 25, 2025
6:00 pm
\$140 per person
(All Inclusive)



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

August 25th Big Summer Wine Pairing Dinner

1 - Course

Jordan Chardonnay, R-River Senoma County '23
Lobster Thermidor

Broiled Lobster tail shell stuffed with cooked lobster meat in a creamy white wine sauce, topped with Gruyere cheese

2 - Course

Douro Quinta das Carvalhas, Reserva, Portugal '21
Steak Diane

Seared Filet mignon scaloppini finish with a delicious classic Diane sauce, shallots, garlic, mustard, cream, worcestershire, and brandy with fondant potatoes.

3 - Course

Montepulciano Riserva, SANTINUMI, Abruzzo '17
Rack of Lamb ala Rosmarina

New Zealand Rack of Lamb Lollipops, marinated with rosemary and garlic, with polenta burrata truffle cheese cake

4 - Course

Chateau Miselle, Sauternes, French Dessert Wine '23
Grand Marnier Creme Brulee

Creamy custard made with heavy cream, eggs, sugar with vanilla and Grand Marnier