

Menu

LAND & SEA WINE DINNER

THURSDAY, DECEMBER 18, 5:30 PM

CAPTAIN'S CATCH AT SUNDIAL BEACH RESORT & SPA

COURSE 1: MINUTY PRESTIGE BLANC

Grilled Peach, Ricotta Crostini

COURSE 2: CHATEAU D'ESCLANS

*Beets Carpaccio with Goat Cheese, Candied Walnuts, Arugula,
Strawberry, Rose-Berry Vinaigrette*

COURSE 3: CLOUDY BAY CHARDONNAY

*Pan-Seared Triple Tail with Cauliflower Puree, Charred Tomato-Herb
Vinaigrette*

COURSE 4: PHELPS PINOT NOIR

Pinot Braised Short Ribs with Wild Mushroom, Parsnip Puree

COURSE 5: TERRAZAS GRAND MALBEC

Dark Chocolate Cake, Blackberry Compote

**PHONE 239-472-4151 FOR RESERVATIONS.
\$75 PER PERSON**