



# FOUR COURSE WINE PAIRING DINNER

*Celebrating America 250 with American Wines*

WEDNESDAY, JULY 15 AT 5:30 PM

RESERVATIONS: 239.395.6005

01

## CHILLED OYSTERS ON THE HALF SHELL

mignonette, cucumber granita, micro herbs

*DOMAINE STE. MICHELLE BRUT*



02

## WATERMELON & GOAT CHEESE SALAD

baby arugula, candied pistachios, basil vinaigrette

*UNSHACKELED SPARKLING BRUT ROSE*



03

## PAN-SEARED CHICKEN BREAST

creamy sweet corn risotto & pancetta, roasted baby zucchini, lemon beurre blanc

*UNSHACKELED SPARKLING BRUT*



04

## VANILLA BEAN CHEESECAKE

whipped cream

*DOMAINE STE. MICHELLE BRUT ROSE*



Priced at \$90 per person (plus tax and gratuity)