



French Wine Dinner

THURSDAY JULY 20TH, 6.45PM RECEPTION, 7PM DINNER

**Watermelon & Crab Salad,
goat cheese crouton**

Dom Brial Les Camines Blanc '21

**Pan roasted Seabass, blistered tomatoes,
orange beurre blanc**

Fumees Blanches Sauvignon Blanc '22

**Roasted Duck Breast, glazed pearl onions,
broccoli, bing cherries**

Horizon De Bichot Pinot Noir '21

**Intermezzo-Pear Sorbet
Coutale Malbec Rose '22**

**Sirloin Steak, yukon gold mashed,
shiitake & pea shoots, beurre rouge**

Les Traverses de Fontanes Rouge '21

Les Hautes De Janeil Red Blend '20

Dessert-Apple Turnover, Caramel ice cream

Seating is limited

call 757-333-3334 for reservations

\$89 per person, tax & gratuity not included