

## ENOTECA

Meal	\$100/person
Meal + Wine Pairing	\$140/person



### First Course // Light Bites

Grilled Polenta Cakes: grilled mascarpone polenta round, red wine tomato sauce, bocconcini mozzarella, arugula pesto

-or-

Blue Crab Cakes: blue lump crab meat, lemon basil aioli, baby arugula, roasted corn salsa, red bell pepper puree

### Second Course // Soup or Salad

Lobster Bisque: creamy lobster bisque, crème fraîche, chives

-or-

Berry Spinach Salad: mixed berries, baby spinach, toasted almonds, feta cheese, red onion, raspberry vinaigrette, crispy prosciutto

### Third Course // Entrée

(entrées can be substituted for a Roasted Cauliflower Steak vegetarian option)

Seared Alaskan Salmon: herb crusted salmon, creamy pesto pasta, grilled asparagus, blistered cherry tomatoes, shaved parmesan, parsley

-or-

Rack of Lamb: creamy herb risotto, roasted zucchini and yellow squash, parmesan, arugula pesto

-or-

Braised Beef Short Rib: veal demi-glace, mashed garlic potatoes, roasted tri colored carrots, herb oil, crispy shallots

### Fourth Course // Dessert

Cherry Sorbet with a dark chocolate drizzle

-or-

Red Velvet and Strawberry Cake with cream cheese frosting

### Drinks

Strawberries & Cream Martini \$16 // Vanilla Vodka, Strawberry Syrup, Strawberry Puree & Whip Cream

Chocolate Cherry Old Fashioned \$16 // Woodford Double Oaked Whiskey, Cherry Simple Syrup, Chocolate Bitters, fresh zested Belgium Chocolate

Automatic 20% gratuity on parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

