

PERFECT PAIRINGS

Starter

CAPRESE SALAD

Heirloom tomatoes, fresh mozzarella, extra virgin olive oil, balsamic glaze, basil

CHILLED CUCUMBER AND DILL SOUP

Yogurt, brunoise of red peppers and cucumber

Entrees

FRESH GRILLED SALMON WITH SWEET AND SOUR CHERRIES

Bacon risotto cakes, rainbow Swiss chard, chive oil

GRILLED FILET AND PRAWNS

Garlic basted prawns, grilled asparagus, house potatoes

CRAB CAKE WITH SWEET CORN SUCCOTASH

Yellow corn puree, beurre blanc, micro greens

Dessert

PEACHES AND CREAM

Peach cobbler, vanilla ice cream, cinnamon

ASK YOUR SERVER FOR OUR PERFECT WINE PAIRINGS