

Wine & Food Pairing Dinner

Monday, May 16th at 6:00p

Shrimp

Encrusted Shrimp W/Bacon in Dijon Sauce
Louis Jadot, Macon Villages Chardonnay, Burgundy France

Caprese Salad

Fresh Mozzarella and Tomatoes with a Balsamic Drizzle Gabbiano Chianti Classico, Tuscany, Italy

Surf & Turf

Mahí Mahí w/a Cítrus Salsa & Petíte Fílet Mígnon served w/Mashed Potatoes Talbott Kalí Hart Estate Pínot Noír, Monterey, Ca

Tropical Fruit Tart

Fresh Kíwí & Strawberry over a lemon Ginger Custard Caposaldo Sparkling Peach Moscato

> **\$**35 per person (Tax and típ not included) Reservations required – 828 632-7502 Limit to 50 guests