



Waterfront Grille

Winter Wine Dinner 2012
\$55 per person plus tax & gratuity

Reception

Azuma Maki

Kani Crab Tempura, Cream Cheese, Basil, Sweet Sesame Glaze

Prosecco, LaMarca, Italy

Medium Bodied, Off Dry with Elegant Mouth Feel

First Course

Salt Cod Fritters

Fire Roasted Tomato & Garlic Bisque

Sauvignon Blanc, Whitehaven, New Zealand

Fresh and Full of Citrus with a Touch of Herbaceousness

Second Course

Arugala & Fresh Fig Salad

Prosciutto di Parma, Goat Chevre Cheese, Pinenuts, Balsamic Glaze

Riesling, Polka Dot, Germany

Touch of Sweetness Balances the Acidity

Third Course

Jumbo Sea Scallop

Creamy Polenta, Mushroom Duxelle, Crispy Leeks

Pinot Noir, Mirrasou, California

Lighter Style, Full of Earthiness and Berry Flavors

Fourth Course

Roast Rack of Lamb

Cauliflower Mashed, Cabernet Reduction

Cabernet Sauvignon, Louis Martini, Napa

Big and Bold, Lots of Flavor

Dessert Course

Chocolate Truffles and Fresh Berries

Chocolat, Rouge, California

Luscious Blend of Chocolate and Red Wine