

# Winemaker's MENU | PLATED

Minimum of 10 persons and based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.  
Applicable for select Bells & Whistles events.

WELCOME TO OUR WINEMAKER'S DINNER! We are excited to prepare for you a wonderful dining sensation, pairing our Chef's magnificent creations with selections from our Manager's Wine List.

## WELCOME RECEPTION:

Chef's Selection of Gourmet Butler Passed Hors d'Oeuvres with a Premium Bar

## FIRST COURSE

Tuna Tartare

Sushi grade yellowfin tuna, Sriracha sauce, shallots, lemon juice, avocado, ponzu-wasabi aioli, wonton wafer

Ruffino Prosecco

## SECOND COURSE

Cream of Butternut Squash

Cinnamon croutons, herb oil

Robert Mondavi Private Selection Chardonnay

## THIRD COURSE

Seasonal Greens

Cherry tomatoes, red radish julienne, roasted beets, feta cheese, balsamic truffle emulsion

Robert Mondavi Private Selection Chardonnay

## FOURTH COURSE

Pan Seared Fillet of Red Snapper

Zucchini & squash spaghetti, saffron beurre blanc, fried leeks

Santa Margherita Pinot Grigio

## FIFTH COURSE

Fillet Mignon & Best End of Lamb

Whipped potatoes, glazed seasonal vegetables, eggplant crisps, Malbec reduction

Kim Crawford Pinot Noir

## SIXTH COURSE

Island Opera Pavé

White chocolate, coconut and caramel mousse, Appleton rum cream

Blue Mountain Coffee, Tea

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