

Winemaker's MENU | PLATED

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

WELCOME TO OUR WINEMAKER'S DINNER! We are excited to prepare a wonderful dining sensation for you 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, selection of teas

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SET-UP FEE: US \$100.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.