

# The SHORES

RESTAURANT

## SAVOR & SIP PAIRING DINNER: CRAB FEST

Available Friday and Saturday Evenings: August 1 through September 12, 2009  
5 p.m. to 10 p.m.

\$25 per person (tax, gratuity and beverages not included)

\$ 35 per person with wine pairing (tax, gratuity and additional beverages not included)

### FIRST COURSE (CHOICE OF)

#### **Eggplant Blue Crab Cake**

Cracked Buckwheat, Melon Salad, Lemon Grass Butter

or

#### **Stone Crab Gazpacho**

Chayote Relish, Shaved Manchego, Extra Virgin Olive Oil

*Sauvignon Blanc, Brander, Santa Ynez, California*

### SECOND COURSE (CHOICE OF)

#### **Louisiana Soft Shell Crab Beignet**

Sweet Corn~ leek Casserole, Andouille, Tarragon Bourbon Sauce

or

#### **Alaskan King Crab Risotto**

Slow Roasted Tomato, Artichokes, Watercress, Cumin Gouda

*Chardonnay, Kim Crawford, UNOAKED, New Zealand*

### DESSERT

#### **Summer Berry Gratin**

Grand Marnier Sabayon, Sweet Cheeks Cookie

*NV Malvira, Brachetto, Birbet, Piedmonte Italy*

Food and wine selections subject to change based on availability.