

The SHORES

RESTAURANT

Savor & Sip Pairing Dinner: Lobster

Available Friday and Saturday Evenings during December
5 p.m. to 10 p.m.

\$30* per person food only or \$40* per person with wine pairings

First Course (choice of)

Sweet Potato Lobster Chowder

Pancetta, Cumin Oil, Smoked Almond Twist

NV, Sparkling, J, Brut Cuvee 20, Sonoma, California

or

Ginger Lobster Dumpling

Leeks, Fennel, Shiitake, Lemongrass Jus

NV, Sparkling, J, Brut Cuvee 20, Sonoma, California

Second Course (choice of)

Pistachio Butter Basted Maine Lobster Tail

Fingerling Potatoes, Asparagus, Linguiça, Vermouth Saffron Sauce

2007 Chardonnay, Mi Sueno Chardonnay, Carneros, Napa, California

or

Lobster and Blue Crab Risotto

Butternut Squash, Wilted Greens, Shaved Parmesan

2007 Viognier Blend, Yering Station, MVR, Australia

Dessert

Stone Fruit Vanilla Bread Pudding

Cardamom Caramel Sauce, Crème Fraîche Gelato

05 Late Harvest White Riesling, Hogue Cellars, Washington

* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.
Food and wine selections subject to change based on availability. Not available during holidays.