

THE SHORES

DINE ON THE BEACH

SAVOR AND SIP: SHRIMP

Available Friday and Saturday Evenings in March

5 p.m. to 10 p.m.

\$30 per person, \$45 per person with wine pairing*

FIRST COURSE (CHOICE OF)

Rice Krispies Fire Cracker Shrimp

Date Fennel Slaw, Maple Mustard Dipping Sauce

Or

Florida Rock Shrimp Chowder

Sweet Corn Relish, Sunflower Croutons, Pistachios

08 Gruner Veltliner, Petra Unger, Kremstal, Austria

SECOND COURSE (CHOICE OF)

Bay Scallop and Shrimp Risotto

Green Peas, Butternut Squash, Dry Jack, Parsley Truffle Oil

08 Blanc Gris, Vision Cellars, California

Or

Organic Bacon Wrapped Baja Prawns

Fingerling Potatoes, King Oyster Mushroom, Basil Tomato Vinaigrette

07 Grenache, Domaine de Grangeneuve, Esprit de Grenache, Cote du Rhone Village, France

DESSERT

Heirloom Apple Cobbler

Pecan Crumble, Dulce de Leche Ice Cream, Cardamom Caramel Sauce

Blandy's Madeira, 15-Year Malmsey

*Tax, gratuity and additional beverages not included

Food and wine selections subject to change based on availability.