

THE SHORES

DINE ON THE BEACH

SAVOR AND SIP: ALASKAN SALMON

Available Friday and Saturday Evenings in April
5 p.m. to 10 p.m.

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

FIRST COURSE (CHOICE OF)

Almond Crusted Salmon Cake

Buckwheat Noodles, Pickled Cucumber, Plum Wine Sauce

Or

Hickory Smoked Salmon Timbale

Butter Lettuce Salad, Radishes, Hearts of Palm, Maltese Orange Vinaigrette
NV Sparkling Rosé, Marquis de la Tour, Loire, France

SECOND COURSE (CHOICE OF)

Skillet Roasted Salmon Medallions

Sun Dried Apricot Polenta, Swiss Chard, Hazelnut Pesto

Or

Julian Apple Cider Poached Salmon

Stone Crab Barley, Pancetta, Fennel Tomato Butter
06 Pinot Noir, Fort Ross, "Symposium", Fort Ross Vineyard, Sonoma Coast, Ca

DESSERT

High Top Banana Split Mudd Pie

Graham Cracker Crust, Toasted Cashews, Caramel Sauce
Tawny Port, Grant Burge, 10 Year Old, Barossa, South Australia

*Tax, gratuity and additional beverages not included
Food and wine selections subject to change based on availability