

THE SHORES

DINE ON THE BEACH

SIP AND SAVOR: HEIRLOOM TOMATO AND BLUE CRAB

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

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

FIRST COURSE (CHOICE OF)

Brandy Wine Tomato and Crab Parfait

Pasta Pearls, Avocado, Opal Basil Pesto, Citrus Lavash Crisp

Or

Be Wise Ranch Heirloom Tomato Gazpacho

Almond Crab Dumpling, Coriander Sprouts, Mosto Olive Oil
2008 Blanc Gris, Vision Cellars, Ca

SECOND COURSE (CHOICE OF)

Soft Shell Crab Beignet

Fingerling Potato, Pancetta, Swiss Chard, Preserved Tomato Butter

Or

Blue Crab Corn Risotto

Summer Squash, Fried Green Tomatoes, Winchester Gouda
2009 Rose, Mi Sueno, Carneros, Ca

DESSERT

Chocolate Dulce De Leche Mudd Pie

Oreo Cookie Crust, Toasted Pecans, Butterscotch Sauce
Ferreira 10yr. Tawny Port

*Tax and gratuity not included

Food and wine selections subject to change based on availability.