

THE SHORES

DINE ON THE BEACH

SIP AND SAVOR ALASKAN HALIBUT

Available Friday and Saturday Evenings in August

5 p.m. to 10 p.m.

\$30 per person (tax, gratuity and beverages not included)

\$ 45 per person with wine pairing (tax, gratuity and additional beverages not included)

FIRST COURSE (CHOICE OF)

Meyer Lemon Coriander Scented Halibut Ceviche

Red Onion, Pickled Cucumber, Pepitas, Plantain Chips

or

House Cured Hickory Smoked Halibut

Wheat Germ Griddle Cake, Watercress, Beet Sherry Syrup, Pistachio Oil

2008 Sauvignon Blanc, Isabel, Marlborough, New Zealand

SECOND COURSE (CHOICE OF)

Almond Milk Poached Halibut Cheeks

Citrus Ricotta Ravioli, Green Peas, Curry Coconut Sauce

07 Chardonnay, William Fevre, "Gran Cuvee", Maipo Valley, Chile

or

Fennel Pollen Leek Crusted Halibut Filet

Sweet Potato Relish, Artichoke, Chive Sprout, Tomato Vinaigrette

2008 Gruner Veltliner, Petra Unger, Kremstal, Austria

DESSERT

Warm Peach and Cherry Tart

Praline Ice Cream, Caramel Sauce, Chocolate Stick

2007 Vidal Icewine, Jackson Triggs, Niagara Peninsula Canada, Vqa

Food and wine selections subject to change based on availability.