

An Intimate Lakeside Dinner

Full Service / 6 Guests

- 1st Course-

Shrimp cocktail, oysters, lobster tail

Recommended wine pairing: champagne, Sancerre sparkling rosé

- 2nd Course -

Sweet potato toast with fresh goat's cheese, pecan, garden herbs

Recommended wine pairing: viognier, gewürztraminer, dry Riesling

- 3rd Course -

Wedge salad with bacon and leek vinaigrette

Recommended wine pairing: rosé of grenache/garnacha, rosé of syrah, rosé of tempranillo

- 4th Course-

Tenderloin of beef; rosemary and lavender potatoes; red wine jus

Recommended wine pairing: any medium bodied red from Côtes du Rhône

- 5th Course -

Chocolate tart with banana and Turkish coffee caramel

Recommended wine pairing: madeira (rare wine co historic series Charleston sercial or Savannah Verdelho), port (tawny or vintage), coffee

\$1060.00 included: Chef services; groceries (not including wine or other beverages); table service; clean up before, during and after dinner.