



Dine Around 2025

Vis a Vis 65
Wine Pairing 40

First

Brie Tart

Double cream brie, caramelized onion, puff pastry, sundried tomato

Mionetto Prosecco

OR

Seared Scallops

Beet puree, confit fennel

Garzon Albarino

OR

Prosciutto

Prosciutto sliced off the leg, house made compote, baguette

Medici Ermete Concerto Lambrusco

Second

Herb Crusted Sablefish

Butternut squash puree, roasted cauliflower, cherry tomato, fingerling potato, beurre blanc

Coolshanagh Chardonnay

OR

Duck Confit

Navy bean cassoulet, pork sausage, slow cooked leg of duck

Louis Latour Pinot Noir

OR

Butternut Squash Ravioli

Butternut squash, saffron cream, sage, walnut

Vincetn Raimbault Bel Air Vouvray Chenin Blanc

OR

Steak Frites (\$10 supplement)

AAA 10oz striploin, herb butter, parmesan frites, dijonnaise

Chateau Pey la Tour Superieur

Third

Vanilla Crème Brulee

Vanilla bean custard, lady fingers, fresh berries

OR

Chocolate Cake

Tripple layer cake with chocolate ganache

Taylor Fladgate Port