

Molly Daker

# WINE DINNER

MONDAY, FEBRUARY 3, 2025 @ 6:30 PM | \$120/PP\*\*



## COURSE ONE

SUMMER OF 69 VERDELLO 2022

LUMP CRAB CAKES, LEMON AIOLI

## COURSE TWO

THE SCOOTER MERLOT 2022

CREAMY MUSHROOM & GORGONZOLA SOUP

## COURSE THREE

GIGGLE POT CABERNET SAUVIGNON 2021

BRAISED OXTAIL RAGU WITH CREAMY PARMESAN POLENTA

## COURSE FOUR

BLUE EYED BOY SHIRAZ 2021

PAN SEARED LAMB LOIN, BRAISED LENTILS, ARTICHOKE HEARTS, LAMB JUS

## DESSERT

ESPRESSO-MASCARPONE PANNA COTTA

\*\* 20% gratuity and 3% credit card processing fee will be added