

Friday Night Date Night

Featuring

Laurent-Perrier



APPETIZER:

EAST COAST OYSTERS TOPPED WITH TUNA TARTARE, SOY-LIME MIGNONETTE
LAURENT-PERRIER “LA CUVÉE” BRUT

MAIN COURSE:

PAN SEARED SCALLOPS

BROWN BUTTER SPAGHETTI SQUASH, SPINACH PURÉE,
CANDIED MACADAMIA NUTS, FRIED SAGE

-OR-

BEEF TENDERLOIN, POTATO MOUSSELINE, ONION RINGS,
SAUCE BORDELAISE
LAURENT-PERRIER “ROSÉ CUVÉE”

SWEET FINISH:

LEMON CRÉME BRÛLÉE, LEMON SHORTBREAD COOKIE, RASPBERRIES
LAURENT-PERRIER “HARMONY”
DEMI SEC

\$110 per person
(\$55 without wine pairings)