



CHARCUTERIE and CHEESE BOARD

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CRAB and CORN CHOWDER gf

PUREE of BUTTERNUT SQUASH gf, veg

*N/V Blanquette de Limoux Brut Nature, France*

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SEA SCALLOP SALAD gf

organic greens, tomatoes, tarragon caper dressing

SMOKED DUCK SALAD Goat cheese, strawberries, dijon dressing

*2022 "Old Vines" Garnacha, Campo de Borja, Spain*

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ROAST RACK of LAMB gf

Seasonal vegetables and potatoes, port reduction

*2020 Domaine des Serre Syrah, Rhône Valley, France*

SAUTEED SALMON with HERBED CRAB MEAT gf

Seasonal vegetables , jasmine rice, sesame ginger dressing

*2022 Eola Hills Pinot Noir , Willamette Valley, Oregon*

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DARK CHOCOLATE POT de CREME veg, gf

STICKY TOFFEE PUDDING Vanilla ice cream, caramel sauce veg