



## Wine Cellar Chef's Table

*February 2019*

*Executive Chef: Luis Mendez*

*Sommelier: Rob Christie*

### ***Rosemary Shrimp***

*Wine pairing: Fenwick Springs Chardonnay*

*Jumbo shrimp, rosemary, chick-pea sauce*

### ***Carpaccio of Beef***

*Wine pairing: Bachelder Pinot Noir, Willamette Valley*

*Thin Sliced Tenderloin, capers, parmesan, lemon aioli*

### ***Florida Black Grouper***

*Wine pairing: Amici Cabernet, Napa Valley*

*Day boat Florida grouper seared over sautéed spinach  
and mushrooms with a thyme lemon butter sauce*

### ***Flourless Chocolate Cake***

*Wine pairing: Feist Ruby Porto*

*Dark Chocolate Flourless Cake*

***Fare \$60 per person / Wine Pairing \$40 per person***

***By reservation only / Menu items subject to change based on availability***