

PEARL
Wine Dinner Menu

“Cabernets of Napa Valley” • Friday, August 15th 6:30pm • \$130 ++ per person

FEATURED WINES

Rutherford Hill

Freemark Abbey

Quilt

St. Supery

Heitz Cellar

LIVE ENTERTAINMENT

Patsy Palma

professional vocalist specializing in classic standards and oldies

www.patsypalma.com

MENU

Raw Bar

*Snow Crab Claws • Shrimp Cocktail • Oysters
Ginger Shrimp Shooters • Mussel Shooters*

International Cheese Table

Shotcuterie Cups

Salads

Tomato Mozzarella • Greek • Tropical Mango

Bread Bowls

Buffalo Smoked Cheddar Dip • Lobster Spinach Dip

Baked Focaccia

Lump Crabcake Griddle

Sriracha Ranch, Jalapeno Tartar

Fiery Cast Iron Clams

Chorizo, Garlic and Ale

Blackened Swordfish Skewers

Salsa Verde, Asiago, Panella Toast

Cabernet Braised Boneless Short Rib

*Cremini Mushroom and Red Pearl Onion, Twice Cooked
Fingerling Potato, Prosciutto Wrapped Asparagus*

Slow Cooked Cabernet Pork Ragu

*Caserecci Pasta, Ricotta Salata, Ciabatta Rolls
with Cherry Pepper Butter*

Dessert

*Lemon Lime Tart • Cinnamon Churro Custard Cups
Frozen Espresso and Bailey's Shots
Flaming Donut Holes*

