

Destinations
Experience the Flavors

Starters

Caramelized Balsamic Onion Jam Crostini (V, D)

rosemary chèvre, toasted walnut, arugula

Casello Di Monsanto Chianti 2021

Classico Riserva, Tuscany

Caprese Arancini (V, D)

pesto, tomato ragù, shaved parmigiana-reggiano

Peter Zemmer Pinot Grigio 2024

Sudtirol Alto Adige, Sudtirol

Entrées

Beef Bourguignon Over Pappardelle (GF, P)

cippolini onion, aromatic herbs, bacon lardon

Lingua Franca Pinot Noir 2022

Arvi, Willamette Valley

Blackened Catfish (GF, D, P)

crawfish béchamel, southern red rice, braised collard
greens

Loveblock Sauvignon Blanc 2024

Marlborough, New Zealand

Maple Leaf Farms Duck Breast (GF)

plum-ginger sauce, honey mashed sweet potato, sautéed
garlic haricot vert & sun-dried tomato

Chateau Ste Michelle Merlot 2022

Canoe Ridge, Columbia Valley

Stuffed Acorn Squash (GF)

tabbouleh, grilled pita, field greens

Loveblock Sauvignon Blanc 2024

Marlborough, New Zealand



For The Table

Assorted Cheeses (*V, D*)

berries, dehydrated fruit, cracker medley

Dessert

Triple Mousse Chocolate Cake (*V, D*)

shaved chocolate, raspberry coulis, fresh mint

Villa M Brachetto d"Acqui

Piedmont, Italy

Sugar Free Chocolate Layer (*V, D*)

whipped cream, strawberry

Villa M Brachetto d"Acqui

Piedmont, Italy

All Inclusive

24.95 pp w/wine pairing

15.95 pp w/o wine paring

***Meal Includes One Starter, Entrée & One
Dessert**

***Pricing is for residents**

***Guests will be charged an additional
20% surcharge**