

Paired Seafood Tasting Menu

1st course - Salmon spread, zucchini pancake, citrus vin, chives. Paired with Rose

2nd course - Scallop ceviche; lime juice, lemon juice, red pepper, cilantro, avocado, crispy tortilla. Paired with Chardonnay

3rd course - Grilled halibut, roasted shrimp, asparagus, avocado cream sauce, orange supreme. Paired with Pinot Gris

4th course - Zucchini cake, roasted peaches, mint, raspberry sauce, lime zest, cream cheese sour cream sauce, candied toasted sesame seed. Paired with Riesling