

# Toast on the Coast

Wine Dinner



Thursday, March 27th | 5:30pm - 8:30pm

\$160 per person with wine pairings | \$110 per person for the meal only

## AMUSE BOUCHE

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### Lobster Crispy Rice

Scallion Ginger Aioli, Salmon Roe, Chervil

**Wine Pairing:** Loimer "Lois" Grüner Veltliner, Austria

## COURSE II

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### Watermelon Strawberry Caprese Salad

Artisan Greens, Goat Cheese, Pistachio, Honey Balsamic Vinaigrette

**Wine Pairing:** Massican Sauvignon Blanc, Napa Valley

## COURSE III

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### Florida Snapper Tiradito

Aji Amarillo Sauce, Togarashi Aioli, Salsa Fresca, Charred Avocado, Crispy Rice Paper

**Wine Pairing:** Obsidian "Poseidon Vyd" Pinot Noir, Los Carneros

## MAIN COURSE

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### Port Wine Braised Beef Short Rib

Boursin Cheese Polenta, Heirloom Carrots, Truffle Red Wine Reduction

**Wine Pairing:** Postmark Cabernet Sauvignon, Paso Robles

## DESSERT

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### Four Marlins' Award-Winning Key Lime Pie

**Wine Pairing:** Chateau Roumieu Sauternes, Bordeaux

