Winemaker's Dinner & Cruise

Starter | Elevated Snacking Boards
Chef's selection of cured meats, artisan cheeses, seasonal dips, roasted vegetables, olives, and market snacks.

Salad | Roasted Beet & Mozzarella Salad
Mixed greens, roasted beets, fresh mozzarella, champagne raspberry vinaigrette.

Pasta | Fettuccine with Gulf Shrimp
Nest of fettuccine, tangerine–shallot cream sauce, pan-seared Gulf shrimp.

Entrée | Pork Loin Medallions
Three-mushroom Bosc pear sauce, roasted corn pecorino risotto, charred broccolini.

Dessert | Macerated Berry Parfait
Three-citrus brown sugar whipped cream, apple Bundt cake crumble.