

Corsica Dinner

~ Sunday, August 30th, 6:30pm ~

Ajaccio Charcuterie Platter

*grilled sausage. coppa. salami. warm
marinated olives*

Goat Cheese Fondue

basil. tarragon. fingerlings potatoes

Pan seared Snapper

*warm heirloom tomato vinaigrette
corsican olives. mint*

Sautéed mustard greens

confit garlic. caramelized shallots

Roast Suckling pig

honey. oregano. cumin

Creamy polenta

virgin olive oil. rosemary

Warm spinach salad

smoked bacon. walnuts. sherry vinaigrette

Goat cheese Cheesecake

almonds, lavender caramel

• Vin Rouge •

Vin Blanc

Vin Rosé



\$41 per person

*gratuity not included
reservations required*