

# LULU & BLU

## WINE DINNER

**WEDNESDAY**

**JUNE 26 | 6:00**



### 1st COURSE

**Frutti Di Mare-** with Langostino, Shrimp, Calamari, Clams and Limoncello Vinaigrette

**Robert Mondavi Fumé Blanc**

### 2nd COURSE

**Bruschetta-** with Local Cherokee Purple Tomatoes, Smoked Fresh Mozzarella, Peppadew, Basil Oil, Chianti Gastrique and Grilled Focaccia Croutons

**Four Graces Pinot Gris**

### 3rd COURSE

**Strawberry and Watermelon Salad-** with English Cucumber, Chioggia Beets, Candied Pistachios, Arugula, Baby Kale, Pesto Goat Cheese and Citrus Balsamic Vinaigrette

**Kim Crawford Rosé**

### 4th COURSE

**Veal Tenderloin Carpaccio-** with Crispy Local Guanciale, Boiled Egg, Pickled Red Onion, Fried Capers, and Sweet Tea Reduction

**Banshee Cabernet Sauvignon**

### 5th COURSE

**Seared Halibut-** with Poached Lobster Claw, Bearnaise and Blackened Asparagus

**Chalk Hill Chardonnay**

### 6th COURSE

**Peach and Marcona Almond Cobbler-** Grand Marnier, Blackberry Coulis and Vanilla Bean Gelato

**Mason Cellars Sauvignon Blanc**

**\$80** per person

please call for reservations **336.886.1077**