



~ WINE & DINE KEYWEST ~
Choose one from each bite section

Small Bites

~ Korean Grilled Tacos ~

72 Hour Steak, Steamed Bun, Kimchee, Grilled Mango
Riesling | August Kessler | Pfalz Germany '14

~ Elote Style Scallops ~

Charred Corn, Cilantro Lime, Cheddar Grit, Chipotle Aioli, Pork Dust
Chenin Blanc & Viognier | Pine Ridge | California '15

~ Lobster Arancini ~

Pesto Aioli, Parmesan, Roasted Tomato, Tyme
Pinot Grigio | San Giorgio | Delle Venezie, Italy '15

Big Bites

~ Hirosa Udon Catch Of The Day ~

Sweet Organic Miso, Farmer's Vegetables, Mushrooms, Noodles
Albarino | Duesa Nai | Rias Baixas, Spain '14

~ Tuttomarie Linguini ~

Shrimp, Mussels, White Wine Lobster Pomodoro
Chardonnay | Overlook | Sonoma, California '14

~ Landa's Pressed Chicken ~

Cilantro Scented, Potato Chorizo Hash, Roasted Heirloom Tomato, Charred Pablano Aioli
Pinot Noir | Sean Minor Four Bears | Central Coast, California '13

~ Molasses & Coffee Glazed NY Strip ~

Charred Corn, Grilled Pineapple, Sweet Mufango
Malbec | Altos Las Hormigas | Mendoza, Argentina '14

Sweet Bite

~ Chef Created Bread Pudding ~

Vanilla Bean Ice Cream
Tawny Port | Taylor | Vila Nova de Gaia, Portugal

~ Strawberry Shortcake ~

Black Pepper Biscuits, Fresh Strawberry Balsamic Compote, Whipped Cream
Prosecco | Ruffino | Veneto, Italy

~ Beignets ~

Maple Sugar Coated, Salted Caramel
Late Harvest Riesling | Hogue | Columbia Valley, Washington '15

\$35 Dinner Per Person
\$15 Wine Pairing

Culinary Team – Matt Slattery/Kevin Lundry/Craig Harden/Julio Qveido