



SOUTH SHORE HARBOUR  
resort & conference center

# *RAMEY WINE CELLARS*

## *WINE DINNER*

*OCTOBER 24TH, 2019 (7PM)*

### MENU

*Autumn Cider Mimosa*

#### FIRST COURSE:

*Buttered Poached Lobster Risotto Cake with Saffron Cream  
and Asparagus Tips*

*Wine: Chardonnay Sonoma Coast 2015*



#### SECOND COURSE:

*Pear and Toasted Marcona Almond Salad  
Fall Field Greens, Meyer Lemon Vinaigrette, and a Carmelized Onion and Leek Tart*

*Wine: Side Bar Sauvignon Blanc High Valley 2017*



#### THIRD COURSE:

*Marina Bay Mixed Grill  
Petite Filet Mignon, Minted Lamb Chop, Diver Scallop,  
Gulf Shrimp with Roasted Root Vegetables, and Broccolini*

*Wine: Cabernet Sauvignon Napa Valley 2014*



#### FOURTH COURSE:

*Autumn Dessert Trio  
Pumpkin Cheesecake Brulee  
Pecan Jewel with Cinnamon Whipped Cream  
Decadent Bread Pudding Bite in Warm Butter Sauce*

*Wine: Syrah Sonoma Coast 2015*

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