



SOUTH SHORE HARBOUR
resort & conference center

SPRING SUCCULENT

WINE DINNER

APRIL 15TH, 2021 (7PM)

MENU

Wycliff Brut Sparkling Champagne

FIRST COURSE:

*Roasted Golden Red Beet Salad,
Bibb Lettuce, Goat Cheese, Golden Raisins, Teardrop Tomatoes
Finished with a
Saffron Pistachio Vinaigrette*

Wines: Jacobs Creek Pinot Grigio, South Eastern Australia



SECOND COURSE:

*Grilled Veal Chop "Oscar Style"
Veal Chop topped with Asparagus, Jumbo Lump Crab and
Charon Sauce with Pappardelle Pasta and
Blistered Cherry Tomatoes*

Wine: Caymus Cabernet, Napa Valley California



THIRD COURSE:

Valencia Orange Soufflé

With Vanilla Crème Anglaise
Wine: Cake Bread Chardonnay, Napa Valley California



\$99 Plus Tax & Gratuity. Please call (281) 334 – 1000 ext 2037 for Reservations
