

A GOOD CATCH DINNER AT THE
MILLS HOUSE WYNDHAM GRAND

JUNE 14TH, 2019

PASSED HORS D'OEUVRES

LOCAL SHRIMP ANDOUILLE TOAST
PICKLED RAMPS, RADISH

SMOKED BLACK SEA BASS
TOMATO AIOLI, KURIOS FARMS BIBB LETTUCE

SPECIALTY COCKTAIL
COURTYARD CUCUMBER COOLER

WINE PAIRING: POEMA, CAVA BRUT, SPAIN

AMUSE

SEA CLOUD OYSTER

RAW

CURED SNAPPER CEVICHE
CUCUMBER, SWEET PEPPER, YUZU AIOLI,
BEET CHIP

WINE PAIRING: CHATEAU LAMOTHE, BORDEAUX BLANC,
BORDEAUX, FRANCE

SECOND COURSE

BLUE CRAB BISQUE
NC JUMBO LUMP AND SWEET CORN RELISH

WINE PAIRING: CLOUDY BAY, SAUVIGNON BLANC,
NEW ZEALAND



PASTA

SPAGHETTI ALLO SCOGLIO

HEAD ON SHRIMP, CLAMS, HEIRLOOM TOMATO BRODO,
RICOTTA SALATA, BASIL

WINE PAIRING: TERUZZI, VERNACCIA DI SAN GIMIGNANO,
TUSCANY

FISH

SEARED LOCAL CATCH

MARINATED GIGANTE BEANS, LO-FI MEXICAN LAGER FUMET,
SAVOY CABBAGE, TRUFFLE, MORELS

WINE PAIRING: DAVIS BYNUM, PINOT NOIR, RUSSIAN
RIVER

DESSERT

BLUEBERRY MEYER LEMON MOUSSE

STREUSEL, LOCAL BLUEBERRY PRESERVE

WINE PAIRING: CHATEAU LARIBOTTE SAUTERN,
BORDEAUX, FRANCE

