

TOMATO & LOBSTER

3 COURSE MENU \$60/PERSON

SUGGESTED WINE PAIRING \$33/PERSON

APPETIZERS

HEIRLOOM TOMATO AND GRILLED ZUCCHINI SALAD

salt spring island blue juliette goat cheese, onion, toasted ciabatta bread

suggested wine pairing

MICHEL GASSIER BLANCS DE BLANC BRUT

NV côtes-durhône, southern rhône, france



ENTRÉES

BUTTER POACHED LOBSTER BUCCATINI

spinach, heirloom tomatoes, garlic and white wine sauce, fresh herbs

suggested wine pairing

JEAN-LUC COLOMBO 'LES ABEILLES DE COLOMBO', CLAIRETTE/ ROUSSANNE

2017 côtes-durhône, southern rhône, france

WHOLE LOBSTER PROVENÇAL

seasonal vegetables, seven grain rice

suggested wine pairing

DOMAINE LA GRANDE BAUQUIERE MOMENT INATTENDU ROSÉ, GRENACHE/CINSAULT/SYRAH

2019 côtes de provence, provence, france



DESSERT

choose from our selection

suggested wine pairing

CHAPOUTIER MUSCAT DE BEAUMES-DE-VENISE

2012 côtes-durhône, southern rhône, france

