

A Taste of the South Wine Dinner  
*at River Landing*

**APPETIZER**

Rock that Feller

6 Stump Sound oysters topped with sautéed spinach, sweet onion, garlic, cream, and Pernod. Finished with gratinated hollandaise

*Chateau de Lyverniere Muscadet*

**SALAD**

Frisee and Goat Cheese

Frisee lettuce lightly tossed in toasted walnut vinaigrette with Riesling poached grapes, prosciutto crackling, and fried herbed goat cheese

*Salmon Run Riesling*

**ENTRÉE**

Oskar Mignon

Grilled USDA certified Black Angus Filet stuffed with lump crabmeat and pan roasted asparagus. Finished with sauce béarnaise and accompanied by bacon roasted organic fingerling potatoes

*Hugh Hamilton “The Villan” Cabernet Sauvignon*

**DESSERT**

Bananas Foster Brulée

Vanilla bean crème brulée, fresh banana, Meyer’s rum sauce, and house made banana ice cream

*Domaine Belle*