



AT DOLPHIN BAY

Chef's Tasting Menu

FIRST COURSE

french onion soup

gruyere ° garlic crostini

Cremant de Bourgogne, Albert Bichot, Burgundy, France NV

or

kale & roasted root vegetable salad

endive ° arugula ° candied bacon ° grana padano

candied pecans ° roasted apple ° warm apple cider vinaigrette *gf vo*

Riesling, Leitz, 'Eins Zwei Dry,' Riesling, Rheingau, Germany 2018

SECOND COURSE

crab cakes

sautéed lump crab cakes ° saffron aioli ° baby greens ° hibiscus vinaigrette ° chive oil *gf*

Albariño, Mattina Fiore, Alisos Vineyard, Edna Valley, 2016

or

scallops

amaretto brown butter ° tarragon-parmesan arancini ° carrot-ginger purée

Rhone Blend, Sans Liege, 'Cotes du Coast,' Paso Robles, CA 2018

THIRD COURSE

pumpkin sage risotto

toasted pepitas ° nutmeg ° fried leeks *gf vo*

or

frutti di mare

fresh fettuccini ° clams ° lobster ° salmon ° shrimp ° scallops ° tomato-basil cream ° toast points

Sangiovese, Castellinuzza e Pinca, Chianti Classico, Tuscany, Italy 2017

FOURTH COURSE

quail

cranberry merguez stuffing ° cracked pepper parmesan polenta ° root vegetables ° tart cherry-port jus

Pinot Noir, Roar, Santa Lucia Highlands, CA 2015

or

coffee braised short rib

grilled asparagus ° wild mushroom manchego risotto ° espresso demi-glace *gfo*

Merlot/Cabernet Blend, Deovlet, 'Sonny Boy,' Happy Canyon, Santa Barbara CA 2016

FIFTH COURSE

chocolate cake

raspberry coulis ° fresh raspberries

PasoPort 'Portray,' Paso Robles, CA

or

seasonal crème brûlée

almond cookie

Madeira, 'Boston Bual,' Rare Wine Co. Portugal

75 Per Guest

100 Per Guest with Wine Pairings

To ensure the ultimate Lido dining experience,

we ask that all persons at the table participate in the tasting menu with no substitutions.