



AT DOLPHIN BAY

Chef's Tasting Menu

FIRST COURSE

stone fruit & burrata

heirloom tomatoes ◦ fresh burrata ◦ crispy prosciutto ◦ hibiscus vinaigrette *gf*
Cremant de Bourgogne, Albert Bichot, Burgundy, France NV

or

watercress salad

beets ◦ candied pecans ◦ big rock blue cheese ◦ pomegranate-basil vinaigrette *gf*
Maidenstoen, Riesling, Oliver's Vyd, Arroyo Grande Valley, CA 2017

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

fritto misto

calamari ◦ shrimp ◦ scallops ◦ citrus slices ◦ tomato basil beurre blanc *gf*
Chardonnay, Jean-Marc Brocard, Chablis, France 2018

THIRD COURSE

linguini alle vongole

clams ◦ shallots ◦ roasted garlic ◦ white wine butter ◦ garlic toast ◦ fine herbs

or

prawns al pesto

fresh fettuccini ◦ garlic ◦ chili flake ◦ heirloom cherry tomato

Gavi, La Ghibellina 'Mainin,' Piedmont, Italy 2017

FOURTH COURSE

kurobuta pork chop

roasted stone-fruit gelée ◦ fava bean ◦ roasted brussel sprouts *gf*

Pinot Noir, Roar, Santa Lucia Highlands, CA 2015

or

filet mignon

roasted fingerling potatoes ◦ grilled asparagus ◦ mushroom bordelaise *gf*

Bordeaux Blend, Chateau Rahoul, Graves, France, CA 2012

FIFTH COURSE

seasonal cheesecake

brown butter graham cracker crust ◦ fresh lime curd ◦ strawberry coolis

Moscato d'Asti, La Spinetta, Piedmont, Italy 2018

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.*