



AT DOLPHIN BAY

FIRST COURSE

clam chowder

micro basil ° bacon ° garlic

Marsuret, Brut Prosecco Superiore, Valdobbiadene, Italy NV

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seasonal fruit & arugula

prosciutto ° feta cheese ° candied walnuts ° pomegranate seeds ° sherry vinaigrette *gf*

Presq'uile, Sauvignon Blanc, Santa Maria Valley, CA 2016

SECOND COURSE

seared day boat scallops

yellow carrot purée ° cumin foam ° crispy parsley *gf*

Maidenstoen, Riesling, Coastview Vyd, Monterey County, CA 2016

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fritto misto

calamari ° shrimp ° scallops ° citrus slices ° tomato basil burre blanc

Laetitia Brut Rosé Sparkling, Arroyo Grande Valley, CA 2015

THIRD COURSE

wild salmon

butternut squash hash ° local baby kale ° basil oil *gf*

Schiava, Erste + Neue, Lago di Caldaro, Classico Superiore, Alto Adige, Italy 2017

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prawns al pesto genovese

fettuccini ° garlic ° chili flake ° heirloom cherry tomatoes

Vermentino di Gallura Superiore, Piero Mancini 'Cucaione,' Sardinia, Italy 2017

FOURTH COURSE

filet mignon

whipped potatoes ° beet greens ° bbq beurre blanc *gf*

Turley, 'Juvenile' Zinfandel, CA 2016

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bone-in short rib

creamy polenta ° gremolata *gf*

Malbec, Bodegas Colomé, 'Auténtico,' Salta, Argentina 2016

FIFTH COURSE

churro sandwich

pumpkin ice cream ° caramel sauce

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

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lido crème brûlée

Castelnaud du Suduiraut, Sauternes, France 2011

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.*