

5-COURSE WINE DINNER

October 21 in the Lounge

74.95/pp*



FIRST

Brie En Croute

with apricot glaze & toasted walnuts

PAIRED WITH
Champagne

SECOND

Crab Cake

with Lemon Aioli

PAIRED WITH
3 oz White AND 3 oz Red

THIRD

Caprese Salad

with fresh tomato, mozzarella,
basil, olive oil and balsamic vinegar

PAIRED WITH
3 oz White AND 3 oz Red

FOURTH

Seared Pork Tenderloin

with creamy polenta,
wild mushroom, and jus

OR

Côte de Boeuf Ribeye

with shallot tarte tatin
and Bordelaise sauce

PAIRED WITH
3 oz White AND 3 oz Red



FIFTH

Walnut Cake & Banana Pudding

PAIRED WITH
Port

Reservations 201-The-BigM or tell your server

*Excludes tax and gratuity