



# JULY 4, 2011



## FIRST COURSE

### RED, WHITE, AND BLUE CHEESE PREAMBLE

Red Winsor, White Cheddar, and Asher Blue cheeses and fruit served with assorted crackers and a warm baguette

★ Schramsberg Brut Rosé Sparkling, Napa 2007 ★

## SECOND COURSE

★ YOUR CHOICE OF ★

### SALMON ROULADE WITH PROSCUITTO

With roasted Roma tomatoes, and basil pesto; finished with dill hollandaise and cucumber salsa

★ Byron Pinot Noir, Santa Barbara, California 2009 ★

### ASIAN-STYLE BEEF TARTAR

Served with fried spring roll chips and finished with napa cabbage sesame slaw

★ Byron Pinot Noir, Santa Barbara, California 2009 ★

### PAN-SEARED LUMP CRAB CAKE

Lump crab cake, pan-seared, served with a bourbon Creole mustard and meunière sauce, and finished with candied pecans and sweet potato hay

★ Ramey Chardonnay, Sonoma Coast, California 2008 ★

## THIRD COURSE

★ YOUR CHOICE OF ★

### GRILLED WATERMELON SALAD

Grilled watermelon with mixed greens tossed in a champagne vinaigrette with crumbled feta, toasted almonds, and grape tomatoes

★ Schmitt Riesling Spatlese, Germany 2009 ★

### CAESAR SALAD — WITH A TWIST

A chiffonade of fresh romaine tossed in our house-made Caesar dressing with a Parmesan crisp and finished with a crispy puff-pastry spiral and an anchovy knot

★ Ramey Chardonnay, Sonoma Coast, California 2008 ★

## FOURTH COURSE

★ YOUR CHOICE OF ★

### BARBECUE-BRAISED VEAL SHORT RIBS

Barbecue-braised veal short ribs over a saffron risotto; finished with grilled-corn salsa and blueberry gastrique

★ Earthquake Zinfandel, Lodi, California 2009 ★

### LUMP CRAB-STUFFED RAINBOW TROUT

Crab- and herb-stuffed whole rainbow trout served with red, white, and blue potatoes and finished with herb compound butter

★ Arrowood Vineyards Chardonnay, Sonoma County, Calif. 2009 ★

### BARBECUE-SPICED STUFFED CHICKEN

Oven-roasted, barbecue-spiced prosciutto- and fontina-stuffed chicken breast, wrapped with applewood-smoked bacon, and served over a summer vegetable and gnocchi sauté; finished with sun-dried tomato and basil butter sauce

★ Earthquake Zinfandel, Lodi, California 2009 ★

## FIFTH COURSE

★ YOUR CHOICE OF ★

### STRAWBERRY AND RHUBARB TART

Fresh strawberries and rhubarb in a creamy custard, baked in a pastry crust, and served with a vanilla crème anglaise

★ Schramsberg Brut Rosé Sparkling, Napa 2007 ★

### NEAPOLITAN CHEESECAKE

Chocolate, strawberry, and vanilla cheesecake layers with a pecan-shortbread crust

★ Warre's Otima 10-year-old Tawny Porto, Portugal ★

**5 - COURSE DINNER WITH WINE PAIRINGS -  
PRIVATE BALCONY OVERLOOKING THE FIREWORKS ON BEAUTIFUL PENSACOLA BAY**

**\$125.00 per person** (tax and gratuity not included)

**Reservations, Melissa Martin (850) 433-9450 or (850) 982-5769**