

EAST

~ Wine to Water Dinner ~

Friday, March 5 & Saturday March 6, 2010

Grilled Romaine Salad

Hearts of Romaine lightly grilled and served with Marinated Grape Tomato, Red Onion, Salt Roasted Pecans, and finished with Raspberry Vinaigrette

PQ ~ Sauvignon Blanc

Jumbo Lump Crabcake

Pan seared and served with Artichoke Risotto and Brandy Lobster Sauce

Wine to Water ~ Chardonnay

Porcini Dusted Salmon

Pan Roasted and served with Melted Leeks and Beurre Rouge

Naheul ~ Pinot Noir

Braised CAB Short Ribs

Served with Rainbow Chard and Fingerling Potatoes

Century Oak ~ Cabernet Sauvignon

Crème Caramel

\$65 Per Person Plus Tax and Gratuity

For Reservations Please Call the Blockade Runner Beach Resort

@256-2251ext 7119