

Tuscarora Mill Presents

A Wine Pairing

\$85

Thursday Evenings

Campi Valerio Falanghina 2018 Molise, Italy

CRISPY FRIED OYSTER

Sweet Corn Salsa, Sriracha Aioli

Esporao Reserva 2018 Alentejo, Portugal

Wild Mushroom Ravioli

Sage Brown Butter, Sauteed Spinach
with Pine Nuts, Crispy Shiitake

Dom Bruyeres Georges 2017 Crozes-Hermitage, France

GRILLED ANTELOPE

Creamy Polenta, Grilled Asparagus, & Rosemary Sauce

Caves Messias 10-Year Tawny Port Porto, Portugal

Champagne Strawberry Chocolate Mousse Cake

With Bubbly Soaked Strawberries