

Valentines Wine Dinner ~ February 14th, 2019

First Course—Maryland Style Jumbo Lump Crab Cake served with Lemon Aioli ~ Paired with Good Harbor Vineyards Fishtown White

Second Course—Arugula, Beet & Quinoa Salad with Lemon Tahini Dressing ~ Paired with Bowers Harbor Vineyards 2016 Dry Rose

Third Course—Cornish Game Hen with Orange, Rosemary & Sherry ~ Paired with Leelanau Cellars 2016 Chardonnay

Fourth Course—House Made Bison Ravioli with Vegetable Ragout ~ Paired with Rove Estates 2014 Cabernet Franc/Merlot

Fifth Course—Sweet Cream Cheese Puff drizzled with Honey and topped with Candied Fruit & Nuts ~ Paired with St. Ambrose Cellars Secret Beach

Please inform us of any dietary restrictions when booking your reservation. We will be happy to accommodate most dietary needs with advance notice.

231-352-8090

Reservations Required

One Seating @ 6pm

\$50 Per Person

\$80 Per Couple

