



*WHEN LOBSTER MEETS WÖLFFER WINES
SPRING WINEMAKER DINNER*

FRIDAY, MAY 8TH, 7:30 PM

\$98 PER PERSON

A glass of Noblesse oblige Extra Brut Sparkling Rose as a welcome drink

TEASER

Lobster Bisque with shredded Gruyere, Rouille toast
Wölffer Summer in a bottle Long Island Rose, 2025

APPETIZER

Lobster Ravioli. Lobster coulis
Wölffer Summer in a Bottle Sauvignon Blanc, Loire Valley, 2025

FIRST ENTRÉE

Lobster fricassee flambe Cognac
Wölffer Perle Chardonnay 2022

SECOND ENTRÉE

Surf and Turf
Lobster Tail and Beef filet. Served with 1/2 g lace of Port wine
Christian's Cuvee Pinot Noir, 2022

DESSERT

Pavlova Passion Fruit. Raspberry coulis
Wölffer #139 Watermelon Cider