



Tortoise Creek Wine Dinner

Thursday, February 23rd

1st Course

Lobster and Crab Cakes over four cheese angel hair pasta drizzled with olive oil and fresh basil

Paired with Tortoise Creek Prosecco

2nd Course

Fava Bean Soup with apple smoked Pancetta bacon and tomato confetti

Paired with Tortoise Creek Carignan

3rd Course

Lightly blackened Norwegian Salmon over Boston lettuce drizzled with a Dijon and sun dried tomato vinaigrette

Paired with Tortoise Creek Chardonnay

4th Course

Petit Filet Mignon with grilled asparagus and crispy onions served in a Portobello mushroom bordelaise sauce

Paired with Tortoise Creek Cabernet

Finale

Dark Chocolate Truffle Cake with white chocolate mousse and fresh raspberries

Paired with Tortoise Creek Zinfandel

Guest speaker... Charlie Masters

\$65 per person plus tax and gratuity

Contact Management for reservations at 972.771.9687