

DR. FRANK WINE DINNER

Dr. Konstantin Frank Sparkling Brut, 2016

*Trio of ocean delights: - Blue crab salad stuffed
scallion pancake - Truffled coquilles St Jaques
- Roasted Wellfleet oyster with green apple
butter & frizzled leeks*

Eugenia Dry Riesling 2017

*Crispy potato & apple latkes with crème
fraiche, scallions & parsnip crisps*

Gewurztraminer, 2018

*Spicy miso & sesame glazed white gulf shrimp,
local sweet potatoes & baby bok choy*

Dry Rose of Cabernet Franc, 2018

*House made Toulouse style sausage, grilled
over a tomato, pepper & local sweet onion
ragout*

Saperavi, 2017

*Red wine braised Autumn's Harvest Farm
grass-fed beef short rib, turnip potato puree,
baby spinach & roasted cipollini onions*

Muscat Ottonel, 2017

*Lively Run chevre cheesecake, spiced pear
compote, candied walnuts*

