



low tides

seasonal flavors
in 4 courses \$35

Wine pairings \$15

OR

— *Premium wine pairings \$25*

Seared Scallops with Crispy Pancetta

Spiced carrot beurre blanc, watercress, pickled sultanas

Rex Hill Chardonnay (2006, Oregon)

— *Hanzell Chardonnay (2006, Sonoma)*

Grilled Asparagus Salad

Gorgonzola cheese, candied walnuts, baby greens, walnut vinaigrette

Louis Jadot Beaujolais Villages (2008, France)

— *Louis Jadot Nuit Saint Georges (2006, France)*

Crispy Potato Wrapped Grouper

Steamed mussels, roasted red peppers, capers, olives, chorizo saffron broth

Banfi Centine (2007, Italy)

— *Belnero Proprietors Reserve (2005, Italy)*

Chocolate Butterscotch Tart

Sweet and sour cherries, sea salt, sweet balsamic syrup

Sandeman Tawny Port (Portugal)

— *Elysium Black Muscat (2007, California)*