

# HOLIDAY SEASON TASTING MENU & WINE NIGHT

## Holiday Wine Event

THURSDAY, DECEMBER 5th 2019 • 6:15-9pm

Make reservations through:

<https://www.brownpapertickets.com/event/4432237>

*\$89 per person*

Total cost inclusive: \$125.94 per person price includes reception, multi-course dinner, tax, gratuity and Brown Paper Ticket service fee

### Menu

#### **COURSE 1: Amuse Bouche**

Buttercup Squash Crostini  
Oven-Dried Local Cranberries, Mystery Bay Goat Cheese

#### **COURSE 2: Seafood**

Cold-Water Lobster with Blood Orange Chili Butter  
Shaved Fennel, Apple

#### **COURSE 3: Poultry**

Turkey Thigh Confit, Mushroom and Rosemary Ragout

#### **Refresher**

Finnriver Cider Granita

#### **COURSE 4: Meat**

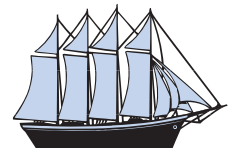
Beef Wellington

#### **COURSE 5: Dessert**

Pecan and Brown-Butter Ice-Cream  
with Warm Caramel

#### **Vintage Champagne & Leonetti**

Join us from 6:15 to 6:30 to enjoy a glass of wine and hors d'oeuvres followed by a special holiday-themed tasting menu paired with selections from the Firesides extensive and award-winning wine cellar. Executive Chef Dan Ratigan, together with his team, Chef de Cuisine Aaron Austin and Sous Chef Kyle Keller, is putting together creative twists on holiday classic dishes showcasing our local farms and producers, while sommelier Andrew Wiese is pairing each course with superb wines.



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