

HARMONY CELLARS  
HOOK, LINE & SINKER WINE DINNER

18 August 2021

FIRST COURSE

VIETNAMESE CALAMARI SKEWERS

citrus soy dipping sauce

GRILLED & CHILLED MEXICAN SHRIMP

pico de gallo, avocado, cilantro oil

MORRO BAY ROCKFISH CEVICHE

SECOND COURSE

SEARED TOMBO WRAPPED IN PACIFIC SMOKED SALMON

tempura vegetables, sushi rice cake, wasabi aioli

THIRD COURSE

SEARED MONK FISH MEDALLIONS AND LINGUINI

pancetta, salt springs mussels, farm vegetables,  
lightly spiced seafood tomato sauce

FOURTH COURSE

PIT FRUIT CLAFOUTI

lavender ice cream, powdered sugar

\*Courses will be complemented with wine—pairings TBD\*

Menu subject to change.

Reservations Required. \$95/club, \$100/reg.

HarmonyCellars.com