

# CHARLIE'S FOUR-COURSE WINE DINNER

DECEMBER 31<sup>ST</sup> 2025

## STARTER

### RAISIN JAM GOAT CHEESE CROSTINI

TOPPED WITH POMEGRANATE SEEDS

### VILLA MARIA SAUVIGNON BLANC

LIVELY AND BRIGHT, WITH CITRUS, TROPICAL FRUIT, AND FRESH HERBS. AROMAS OF LIME ZEST, PASSIONFRUIT, AND FRESHLY CUT HERBS. A WINE THAT WELCOMES THE YEAR'S FINAL EVENING WITH CHARM AND CLARITY AND FULL OF PROMISE FOR THE YEAR AHEAD.

## SECOND COURSE

### ROASTED ACORN SHRIMP BISQUE

### STELLA PINOT GRIGIO

FRESH AND GRACEFUL, WITH NOTES OF PEAR, WHITE PEACH, AND CITRUS. A WINE THAT LIFTS THE FINAL EVENING OF THE YEAR WITH QUIET CHARM AND A CRISP FAREWELL TO THE SEASON.

## ENTREE

### PAN SEARED FILET MIGNON AND LOBSTER

WITH CREAMY HERB POLENTA CAKES,  
ROASTED BROCCOLI TOPPED WITH HERB  
VEAL DEMI-GLACE

### SEA SUN PINOT NOIR

SOFT AND EXPRESSIVE, WITH NOTES OF DARK CHERRY, VANILLA, AND WARM SPICE. A WINE THAT LINGERS LIKE A FINAL EMBRACE—RICH, SMOOTH,

## DESSERT

### CHOCOLATE CRANBERRY CURD TART

### RISATA MOSCATO D'ASTI

FRAGRANT AND EFFERVESCENT, WITH WHISPERS OF PEACH AND CITRUS BLOSSOM. A WINE THAT SPARKLES LIKE LAUGHTER—SWEET, GENTLE, AND MADE FOR MOMENTS WORTH REMEMBERING.

EACH WEEK OUR CHEFS CREATE A FOUR-COURSE DINNER MENU. EACH COURSE IS PAIRED WITH A SPECIALLY SELECTED GLASS OF WINE. WEDNESDAY NIGHTS FOR \$79.95 A PERSON, SERVED ANYTIME BETWEEN 5PM & 8PM. DUE TO LIMITED QUANTITIES, RESERVATIONS ARE SUGGESTED. NOT VALID WITH ANY OTHER OFFERS. A 3.5 % CREDIT CARD ADJUSTMENT WILL BE APPLIED TO NON-CASH TRANSACTIONS.