

# MONTHLY DINNER & WINE FEATURES

EVERY THURSDAY IN APRIL  
\$58+ TAX & GRATUITY PER PERSON



## STARTER COURSE

FIVE SUCCULENT SHRIMP SAUTÉED WITH CORIANDER, ORANGE ZEST, ORANGE SECTIONS, SPARKLING WINE AND HONEY. PAIRED WITH LAKEHOUSE PINOT GRIGIO



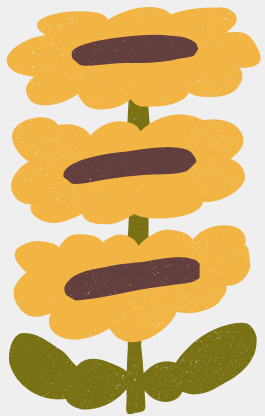
## SECOND COURSE

HAND-TOSSED CAESAR SALAD. PAIRED WITH LAKEHOUSE BARILE FERMENTATO CHARDONNAY



## THIRD COURSE

BAVETTE STEAK TOPPED WITH A SAUCE OF DICED TOMATO, GREEN ONION, BUTTER AND BRANDY. SERVED WITH GARLIC SMASHED POTATO AND THE SEASONAL VEGETABLE. PAIRED WITH LAKEHOUSE CABERNET



## FINAL COURSE

BANANA FOSTER PIE. PAIRED WITH A GLASS OF LAKEHOUSE PORT WINE

# CROSSWINDS

