

THE PRELUDE



MIDNIGHT PEARL

Caviar Slate

Silky caviar paired with crisp, golden chips for the perfect balance of salt and luxury. Minimal, indulgent, and undeniably refined.

Entwine with: *Champagne*

DEVILISH

Deviled Eggs with Cajun Shrimp

Whipped yolks topped with spiced Cajun shrimp and a whisper of heat, classic temptation with an edge.

Entwine with: *Dry Rosé*

FIRST BITE

Charcuterie Slate

Chef curated selection of artisan meats, fine cheeses, seasonal accompaniments, and house pairings. Designed to awaken the palate and set the tone.

Entwine with: *Pinot Noir*

PLEASURE

Lobster & Shrimp Cocktail

Chilled lobster and shrimp served with a bright, bold cocktail sauce. Flavors that tease, and, invite another sip.

Entwine with: *Sparkling Rosé*

LUST

Wood Fired Meatballs

Three handcrafted meatballs bathed in velvety San Marzano tomato sauce, kissed with burrata, basil oil, aged Parmesan, and served with charred wood-fired bread.

Entwine with: *Chianti or Cabernet Sauvignon*

INDULGENCE

Lobster and Shells

Butter-poached lobster folded into silky aged cheeses with a golden finish. Decadent, luxurious, unforgettable.

Entwine with: *South African Chardonnay*

ALLURE

Mediterranean Centerpiece

Tender herb roasted chicken, garlic butter shrimp, crisp cucumber, silky whipped hummus, tzatziki sauce, ripe cherry tomatoes, warm pita bread, marinated olives and feta cheese. Kissed with fresh herbs, lemon and garlic olive oil.

Feeds 2-4 Guests

Entwine with: *Chardonnay Reserve or white blend*

SILK

Parmesan French Fries

Golden, crisp, french fries kissed with truffle, showered in Parmesan, fresh herbs & cracked black pepper, with three dangerously good house sauces for dipping.

Black garlic ketchup, truffle aioli, garlic ranch

Entwine with: *Brut*

SECRET GARDEN

OBSESSION

Mediterranean Greek Salad

Crisp lettuce with feta, olives, cucumber, tomato, purple onion, basil, lemon vinaigrette, salami and crispy prosciutto.

Entwine with: *Assyrtiko*

PASSION

Citrus Glazed Roasted Salmon Salad

Succulent wood fired salmon lacquered in a vibrant citrus chili glaze, set over peppery wild arugula and sweet blood orange segments. Tossed with crisp leeks and delicate shaved purple onions, carrots and purple cabbage, then finished with crushed pistachios.

Entwine with: *Vhino Verde*

THE AFFAIR

IGNITE

Fire kissed seared salmon with smoky broccolini, velvety whipped sweet potatoes, lavishly stroked with Caribbean spiced rum butter. Deep flavor.

Entwine with: *South African Chardonnay*

CRAVE

A Duo of wood fired lump crab cakes, whisper of heat, pinched with a silky champagne citrus aioli. Perfectly, served with an arugula salad, drizzled with a honey berry vinaigrette.

Entwine with: *Pinot Grigio*

HEAT

Fire kissed Caribbean chicken with coconut rice & peas, and sweet plantains.

Entwine with: *Syrah or Rosé*

SEDUCTION

Lobster & Garlic Noodles

Succulent, butter poached lobster and shrimp layered over silky garlic noodles, tossed in a rich, blend of spinach and gourmet mushrooms.

Entwine with: *Champagne spritzed with plum wine*

Every dish on this menu has been intentionally paired by Chef & Sommelier Nik Fields to elevate each bite through wine. Ask your server to explore the pairing journey.