

Eberle Winemaker's Lobster Boil May 19th 2017 with Chef Nick Nolan

Passed Hors d'oeuvres

Baked Brie Tartlets caramelized onions, arugula

Melon and Ginger Shooters crème friache

Grilled Cheese Bites white cheddar, tomato confit, dijon aioli

The Main Event

Maine Lobster **Prawns** White Corn **Braised Artichoke Fingerling Potatoes**

For the Table: Clarified Butter & Lemon Wedges

To Finish

Dark Chocolate Bread Pudding orange anglaise

