

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

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## LUX ITALIAN WINE PAIRING DINNER

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### AMUSE BOUCHE

#### **Chevre and Poached Pear**

Parmesan-Walnut Crisp, Balsamic Reduction

*Wine • Pieropan Soave Classico*

### FIRST COURSE

#### **Deviled Quail Egg**

White Sturgeon Caviar, Focaccia Toast

### SECOND COURSE

#### **Yellowfin Tuna**

Chilled Sweet Corn Consomme, Daikon, Cucumber

*Wine • Tornatore Enta Bianco*

### THIRD COURSE

#### **Ora King Salmon**

Marinated White Bean, Heirloom Tomato,  
Scallion Crème Fraiche

*Wine • Jermann Red Angel Pinot Nero*

### INTERMEZZO

Lime-Basil Sorbet, Agave Caviar

### FOURTH COURSE

#### **Lamb Porterhouse**

Rutabaga Dauphinoise, Potato-Leek Puree,  
Asparagus Tips

*Wine • Argiano Brunello Di Montalcino*

### FIFTH COURSE

#### **A-5 Wagyu Ribeye and Quail Duet**

Polenta Cake, Mushroom Ragout, Chimichurri

*Wine • Renato Ratti Barolo Marcenasco*

### SIXTH COURSE

#### **Cheese**

Marcona Almonds, Honey Comb

### MIGNARDISE

#### **Chocolate Mousse**

Pecan Brittle, Raspberry, Toasted Meringue

*Wine • Allegrini Palazzo Della Torre*

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129 per person, plus tax and gratuity

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**INN AT BAY HARBOR**

3600 VILLAGE HARBOR DRIVE • BAY HARBOR, MICHIGAN 49770

FOR RESERVATIONS CALL 231.439.4051