



*grgich hills*  
**WINE DINNER**

2.23.2022

**HORS D'OEUVRES**

Smoked West Coast Oyster, Topped with Caviar and Crème Fraîche  
*Grgich Hills Fume Blanc*

**FIRST COURSE**

Scallop Crudo – Thinly Sliced Raw Scallops, Honeydew  
Jalapeño Foam, Assorted Baby Radishes  
*Grgich Hills Chardonnay*

**SECOND COURSE**

Rabbit Carbonara – Ground Rabbit, Pancetta, English Peas, Cream,  
Egg, Humboldt Fog Cheese, Orecchiette Pasta  
*Grgich Hills Cabernet*

**MAIN COURSE**

Australian Prime Table Side Carved Tomahawk Steak, Potato Soufflé,  
Creamed Leeks, Assorted Baby Vegetables  
*Grgich Hills Merlot*

**DESSERT**

Chef's Choice Gelato



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