



Food & Wine Pairing

\$85
PER PERSON

A 5-Course Dinner | Saturday, June 25 at 6:30PM

AMUSE-BOUCHE

Roasted Beef

Sundried Tomato - Fresh Apple
Balsamic Drizzle - Parmesan Cheese

🍷 Josh - Prosecco as Welcome drink at Mambo Jambo

FIRST COURSE

Grilled Wahoo

Grilled Bell Pepper - Green Beans - Warm Shallot Vinaigrette

🍷 Josh Reserve - Chardonnay

SECOND COURSE

Duck Confit

Blueberry Honey - Orange Sauce - Dille Pommes Dauphine

🍷 Josh - Merlot

THIRD COURSE

Grilled Angus Beef Rib

Sweet Potato Chips - Corn Foam - Fried Basil

🍷 Josh Reserve - Cabernet Sauvignon

DESSERT

Tres Leches

"Three milks", an ultra-light sponge cake submerged in a milk flavored mixture

🍷 Somrus - Cream Liqueur

RESERVATIONS NEEDED

15% Service Charge will be added to your bill

Sponsored by:

