



WINEMAKER DINNER
TUESDAY, 4TH MARCH 2025 AT 6:30PM
\$140++/PERSON

WELCOME

Schramsberg, Mirabelle Rosé, 32nd Bottling, North Coast CA

AMUSE BOUCHE

Mini savoury herb muffins with carrot, Ginger mousseline
King Crab and Tarragon aioli

Paired with

Schramsberg, Blanc de Blancs, North Coast CA 2021

CRUNCHY GOAT CHEESE

Smoked duck, Eucalyptus honey-glazed pumpkin,
Pomegranate caviar and Meyer lemon dressing

Paired with

Schramsberg, J. Schram Blancs, North Coast CA 2015

MISO GLAZED SALMON

Organic micro salad, Ratatouille wonton
with a Blanc de Blancs saffron velouté

Paired with

Davies Vineyards, Ferrington Vineyards Pinot Noir,
Anderson Valley CA 2022

WAGYU STRIPLOIN

Vanilla parsnip puree, Spinach emulsion, Bone marrow jus,
Black Truffle sea salt, finished with California roasted garlic oil

Paired with

Davies Vineyards, Cabernet Sauvignon, Napa Valley CA 2021

PEACHES AND CREAM

Thyme-grilled Peaches, Vanilla sabayon, Coconut Crumble,
Rum-peach and Mayhaw jelly

Paired with

Schramsberg, Blanc de Noirs, North Coast CA 2021



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