

LUCKETT'S WINE-PAIRED DINNER



Wines presented by
PETE LUCKETT

Menu presented by
**EXECUTIVE CHEF
MATT TATTRIE**



Chef Inspired Amuse Bouche

Tomato Consommé

White Point Cucumber and Tomato Basil Salsa

Lockett's 2022 Riesling



Scallops on the Half Shell

Seared and Brown Buttered Mersey Scallops,
Smoked Jalapeño Puree, Roasted Red Pepper Sea Foam

Lockett's 2024 Tidal Bay



Atlantic Lobster Tagliolini

Hand-Rolled Pasta, Charred Lemon Lobster Cream,
Maritime Gourmet Mushroom Blend, Herbs

Lockett's 2022 Barrel Fermented Chardonnay



21-Day Dry-Aged Rib Eye

PEI Grass Fed Cut, Caramelized Onion Potato Pavé,
Roasted Heirloom Carrots, Garlic Broccolini,
The Old Bill Infused Veal Reduction

Lockett's 2020 The Old Bill



Meyer Lemon Tart with Torched Meringue and Blueberry Coulis

Lockett's Traditional Method NV Sparkling



\$150 + tax + service charge

