

**Tom Schaudel & Southold Social
Peconic Bay Vineyards**

Thursday, February 12th at 6:00 PM

WINE DINNER

FIRST COURSE

'NEW ORLEANS STYLE' LUCKY 13 OYSTERS
brandy, garlic, lemon butter
2024 Albarino

SECOND COURSE

BUTTER POACHED LOBSTER
mango, coconut, kaffir lime, parsnip
2024 Pinot Blanc

THIRD COURSE

MATTITUCK MUSHROOM SFORMATO
micro arugula, EVO, saba
2020 Pinot Noir

FOURTH COURSE

ROASTED RACK OF LAMB
goat cheese potato stuffed souffle, winter ratatouille, black olive jus
2020 Meritage

FIFTH COURSE

APPLE CRISP

vanilla gelato, caramelized granny smith apples, oats, cinnamon, coffee
Coffee

\$125 Per Person

