

Tom Schaudel & Southold Social  
Peconic Bay Vineyards

**Thursday, February 12<sup>th</sup> 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**

