

Tom Schaudel & Southold Social
Peconic Bay Vineyards

Thursday, April 23rd 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

