



WINE
DINNER

Alexanders™

RESTAURANT & WINE BAR

THURSDAY, AUGUST 20

6:00 - 8:30 P.M.



FIVE COURSE PRIX FIXE \$99 PER PERSON *(includes tax & gratuity)*

Amuse-Bouche

— Côtes du Rhône Les Cassagnes de La Nerthe Rosé, 2018 —

First Course

DUCK PÂTÉ

Grilled Bread, Frisée, Cucumber, Citrus

— Bouvet Brut Signature, Loire Valley —

Second Course

PAIN PERDU

French Toast, Country Fried Quail, Jambon de Bayonne, Juniper & Juice

— Châteauneuf-du-Pape Blanc, 2018 —

Third Course

JUMBO SCALLOP

HHI Street Corn, Veal Cheek BBQ, Pistachio-esco, Bouillabaisse Essence

— Côtes du Rhône Villages Les Cassagnes, 2018 —

Fourth Course

BEEF BOURGUIGNON LIGHT

Braised Short Rib, Johnny Cake, Heirloom Tomato, Cauliflower Mushroom, Baby Greens, Fumée de Sel

— Châteauneuf-du-Pape, 2016 —

Fifth Course

TARTE TATIN

S.C. Peaches & Vanilla Bean Gelato

— French Press Coffee Service —

ADVANCED RESERVATIONS REQUIRED. ONLY 46 SEATS AVAILABLE. CALL 855-511-0999 AFTER 12:00 NOON.

Reserve online at AlexanderRestaurant.com/Wine-Dinner, in-person or over the phone.



PALMETTO DUNES™
OCEANFRONT RESORT

ALEXANDER'S IS LOCATED AT
76 QUEENS FOLLY RD, HILTON HEAD ISLAND