

# MANHATTAN'S

at Manhattan Beach Lodge



## Wine Pairing Dinner

### SAUVIGNON BLANC

aromas of pear, pineapple and lemon zest with fresh mineral tones

### SPRING SALAD

arugula, grilled asparagus, crispy prosciutto, gorgonzola, pear vinaigrette

### CHARDONNAY

tropical aromas of pineapple and mango with trailing notes of pear and wet stone

### SEARED SEA SCALLOPS

monterrey jack kale risotto, lemon beurre blanc

### MERLOT

sleek aromas of plum, cherry and mocha with captivating hints of toasted oak

### BOUJEE BURGER

grass-fed beef slider, caramelized onions, pancetta lardons, aged cheddar, frisée, garlic aioli, potato bun, truffle parmesan frites

### CABERNET SAUVIGNON

vivid aromas of violet, boysenberry and black currant with trailing hints of tobacco

### SMOKED SHORT RIB

bone-in cherry smoked short rib, garlic herb tapenade, rosemary and brie whipped potatoes, honey gastrique roasted brussel sprouts

Saturday, May 14th  6pm



Limited Seating  
Reservations Required  
Book your table at  
[www.mblodge.com](http://www.mblodge.com)

*\$78 per person*

