

ACADEMY OCEAN GRILLE

Tapas Wine Dinner

Wednesday, June 24, 2009

Flat Bread with Tomato Chutney

Shrimp Cake

Cristalino Cava Rosé, Spain, NV

Seared Cajun Scallop, Black Bean Cake, Avocado
Mousse and Fresh Tomato with a Chipotle-Ranch
Dressing over Field Greens

Bodega Lurton Pinot Gris, 2008, Argentina

Wild Mushroom Risotto

Braised Pork Rib

Corsini Birillo Rosso, (cabernet/merlot blend), 2006, Tuscany

Coconut-Macadamia Nut Crusted Halibut
with a Lime Beurre Blanc

Dashwood Sauvignon Blanc, 2008, Marlborough NZ

Spongecake with a Pear Marmalade

Dow White Porto, NV

\$45 per person, gratuity and tax included

Reservations: 508.240.1585

Thank you.