

Midsummer Night's Dream Wine Dinner Menu

Course One: Sous vide cold water lobster tail, lobster veloute, smoked local sweet corn, braised fennel and soft polenta / Paired with Italo Cescon "tralchetto" Riesling - Italy

Course Two: Third Kingdom King oyster mushroom stew, black forbidden rice, sweet potato, crispy leeks / Paired with Vigilance Cimmaron Red - California

Course Three: Venetian duck confit ragout, goat cheese chive ravioli / Paired with Chateau Rauzan Fleur Rose - France

Course Four: Wagyu beef short rib, house smoked and braised with Teal Lake Shiraz Reserve demi glace, five onion whipped potato / Paired with Teal Lake Shiraz Reserve - Australia

Course Five: Pistachio creme brulee with caramelized Bosc Pears / Paired with Francesco Montagna Blanc de Noir - Italy

\$95 per person plus tax and gratuity

reservations required 570-696-3580

fireandiceontobycreek.com