

Wine & Dine Menu
3 Fires Lounge

First Course

Oven Baked Stuffed Tomato & Herb Coulis

Fresh tomato served hot out of the oven, stuffed with Cambazola, Parmesan, Mozzarella cheese and bread crumbs garnished with a mint parsley coulis

Vino Con Brio Sauvignon Blanc

Second Course

Baby Spinach Salad with Balsamic Vinaigrette

Spinach salad tossed in a balsamic vinaigrette topped with almonds and slices of fresh peach

Vino Con Brio Brillante

Third Course

Fresh swordfish with a Watermelon & Cucumber Relish

Grilled swordfish filet dusted with paprika, served with watermelon & cucumber relish topped with popcorn shoots and parsley mint puree

Vino Con Brio Pinot Grigio

Dessert

Chocolate Terrine

Served with vanilla bean crème anglais and fresh orange

Vino Con Brio Late Harvest Zinfandel

\$50.00 per person