

# OLD VINES SUPPER CLUB

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

**\*NOT AVAILABLE ON WEDNESDAY EVENINGS\***

## FIRST COURSE

### Brussel Leaf Salad

*Apple, Pine Nut, Pumpkin Seed, Green Pepper Gouda Dressing*

### Snapper Crudo

*Fried Celery Root, Grape, Celery, Hay Coulis*

## SECOND COURSE

### House-Made Fettuccine

*Local Mushrooms, Beurre Blanc, Parmesan*

### Barley Carrot Rissotto

*Cauliflower Purée, Compressed Grape, Parmesan*

## THIRD COURSE

### Chicken Duo

*Herbed Garlic Chicken Breast, Fried Chicken Thigh,  
Endive, Leek, Peach, Buttermilk Nage*

### Pan Seared Salmon

*Squash Medley, Pomegranate*

## DESSERT

Pumpkin *add \$14.00*

Chocolate *add \$14.00*



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.