

Adelaide's

Summer at the Shore: an Evening of Seafood & White Wine

FIRST

Lobster Bisque, Garnished with Sea Scallop, Lobster & Crème Fraiche

Paired with Reisling "Ice Wine" (New York)

SECOND

Chilled Mixed Greens Salad with Citrus Marinated Shrimp, Tomato & Cucumber

Paired with Grüner Veltliner (Austria)

THIRD

Pasta allo Scoglio*, with Lemon-Butter-Pecorino Romano Sauce

**Linguini with sauteed squid, clams, shrimp & mussels*

Paired with Bordeaux Blanc (France, a Sauvignon Blanc blend)

FOURTH

Oven-roasted Halibut with Mousseline Sauce, Grilled Asparagus & Yukon Gold Mash

Paired with Viognier (France)

FIFTH

Coffee, Tea & Biscotti

By Reservation \$75 per person, plus tax & service

AT THE ASA RANSOM HOUSE

10529 MAIN STREET, CLARENCE, NY 14031

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