

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

MARCH 19 – APRIL 14

SPRING WINE FLING

TWO COURSE DINNER WITH TWO GLASSES OF WINE

\$55/PP

For your convenience, we have suggested wine pairings for each dish.

FIRST COURSE

PRIME ANGUS CARPACCIO

arugula, shaved parmigiano reggiano, capers, pickled red onion, grilled baguette

WINE RECOMMENDATIONS

ROSE, ROSE PERFECTUS | PROVENCE, FRANCE

CABERNET/MERLOT BLEND, HOOPENBURG "GURU" | WESTERN CAPE, SOUTH AFRICA

HOUSEMADE BURRATA AND ROASTED BEET SALAD

oranges, greens, crispy chestnuts, truffle vinaigrette

WINE RECOMMENDATIONS

SPARKLING WINE, BELLE JARDIN | ALSACE, FRANCE NV

GRUNER VELTLINER, LUSTIG | WEINLAND, AUSTRIA 2020

SEARED SCALLOPS

potato chorizo red pepper foam, roasted fennel, spicy microgreens

WINE RECOMMENDATION

CHARDONNAY, CAMBRIA, KATHERINE'S VINEYARD | SANTA MARIA VALLEY, CALIFORNIA 2021

SECOND COURSE

GUMBO

crawfish, duck, andouille sausage, saffron rice, topped with a head-on shrimp

WINE RECOMMENDATIONS

SHIRAZ, ZONTE'S FOOTSTEP, "CHOCOLATE FACTORY" |

MCLAREN VALE, AUSTRALIA 2019

RIESLING, ERBES URZINGER WURZGARTEN | MOSEL, GERMANY 2022

BRAISED LAMB OSSO BUCCO

pearl onions, baby carrots, oyster mushrooms over a creamy chive polenta

WINE RECOMMENDATIONS

ROSE, ROSE PERFECTUS | PROVENCE, FRANCE

NEBBIOLO, SILVIO GRASSO LANGHE | PIEMONTE, ITALY 2021

GRILLED YELLOWFIN TUNA

oyster mushrooms, grilled bok choy, cherry blossom shoyu ginger and scallion sauce

WINE RECOMMENDATION

PINOT NOIR, CAMBRIA, JULIA'S VINEYARD | SANTA MARIA VALLEY, CALIFORNIA 2020

WINE LIST

ROSE

rosé perfectus | provence, france

CABERNET/MERLOT BLEND

hoopenburg "guru" | western cape, south africa

SPARKLING WINE

belle jardin | alsace, france nv

GRUNER VELTLINER

lustig | weinland, austria 2020

CHARDONNAY

cambria, katherine's vineyard | santa maria valley, california 2021

SHIRAZ

zonte's footstep, "chocolate factory" | mclaren vale, australia 2019

RIESLING

erbes urzinger wurzgarten | mosel, germany 2022

NEBBIOLO

silvio grasso langhe | piemonte, italy 2021

PINOT NOIR

cambria, julia's vineyard | santa maria valley, california 2020



Menu is subject to change based on seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions