

# J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

MARCH 19 – MARCH 31

## 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, DOMAINE LE GALANTIN | BANDOL, 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, DOMAINE LE GALANTIN | BANDOL, FRANCE  
NEBBIOLO, SILVIO GRASSO LANGHE | PIEMONTE, ITALY 2021

#### GRILLED YELLOW FIN 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

domaine le galantin | bandol, 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