Vine & Dine at Lava Dining
November 12, 25 and 30, 2014

East Coast Oyster with Seaweed Foam and Ikura Salmon Roe
Schlumberger Blanc de Blanc $20.40

Seared Jumbo Scallop and Salmon Jerky with Squash Puree
Collazzi Otto Muri $24.90

Double-Smoked Bacon Wrapped Bison Terrine Stuffed with Roasted Pistachio and Dried Cranberry with Wild Berry Compote
Emiliana Adobe Rosé $14.40

Asian Confit Duck Leg Taco wrapped with Steamed Bun, Cucumber Kimchi and Star Anise Jus
Sokol Blosser Delinea $28.90

Seared Beef Rib Eye Cap with Wild Mushroom Sautée and Potato Pave
Norton Privada $26.40

Bread Pudding with Ice Cream and Warm Butterscotch sauce
Florio Marsala Superiore Dolce $18.90