

Provence Wine Dinner

Wednesday July 29th, 2026

Amuse

Dayboat Scallop

lobster & polenta fondue, jersey peach, radish

2023 Triennes Viognier Sainte Fleur

First

Heirloom Tomato Salad

grilled pork belly, cucumber, pine nuts, jersey tomato gazpacho

2024 Clos Ste. Magdeleine Côtes de Provence Rosé

Second

Grilled Swordfish

crushed potatoes, tomato & fennel confit, olives, sauce “provençale”

2025 Domaine de Terrebrune Bandol Rosé

Third

Pekin Duck Breast

leg confit, farro, roasted peppers, sicilian eggplant, hazelnut, black currant jus

2020 Château Simone Palette

Cheese

Chevre

jersey blueberry jam, pecans, crostini

2025 Domaine du Bagnol Cassis Rosé



Jason Ramos, Executive Chef

Pastry Chef, Katherine King

Sean Price, Sommelier

Gloria LaGrassa - Owner