



*Euphemia
Hays*

The menu will feature items that compliment the Porter wines including Chef Ray's famous James Beard Seafood Cocktail as the appetizer. This "cocktail" contains Poached Lobster, Shrimp, Scallop, Stone Crab with Steamed Cedar Key Mussels and Clams that will be served with the creamy Porter Chardonnay.

For the main course, diners can feast upon a Roasted Veal Chop, Garlic Mashed Potatoes and Wild Mushroom Sauce that will be paired with Porter's rich Syrah and elegant Cabernet Sauvignon.

For dessert, guests will be treated with Chef Ray's decadent Raspberry Vodka-Infused Sabayon with Fresh Berries paired with the refreshing Sandpiper Rosé.