

# Charlotte

RESTAURANT & LOUNGE

## MARK RYAN WINERY WINE DINNER

Thursday, March 14<sup>th</sup>, 2024

180 per person (gratuity and taxes not included)

### FIRST

Oyster Flight\*\*

*korean pear mignonette, pesto, paddlefish caviar (gf,df, nf\*)*

**Lu & Oly, 'Untethered', Sparkling Chardonnay, 2021**

### SECOND

Baby Field Greens

*roasted beets, chèvre cheese, candied walnuts, rose dressing (gf, v, nf\*)*

**Lu & Oly, 'Flowerhead', Rosé, 2022**

### THIRD

Pan Seared Scallops\*\*

*bacon parsnip purée, corn succotash, preserved lemon, fennel, crispy prosciutto (gf, df, nf)*

**Mark Ryan Winery, Viognier, 2022**

### FOURTH

Dry Aged NY Strip Steak\*\*

*grilled cabbage, purple potato, calabrian chili sherry dressing, smoked onion aioli, trout roe, onion jus (gf, nf)*

**Mark Ryan Winery, 'The Dissident', Cabernet Sauvignon, 2021**

### DESSERT

Araguani Chocolate Flourless Cake

*rose infused cream, cherry sorbet, tapioca cherry caviar (gf, nf, v)*

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan

gf\* – can be made gluten free, df\* – can be made dairy free, nf\* – can be made nut free,  
v\* – can be made vegetarian, vn\* – can be made vegan

Please inform us of any food allergies or special dietary requirements.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.  
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.