

# LUCKETT'S WINE-PAIRED DINNER



Wines presented by  
**PETE LUCKETT**

Menu presented by  
**EXECUTIVE CHEF  
MATT TATTRIE**



Chef Inspired Amuse Bouche  
Tomato Consommé  
White Point Cucumber and Tomato Basil Salsa  
**Lockett's 2022 Riesling**



Scallops on the Half Shell  
Seared and Brown Buttered Mersey Scallops,  
Smoked Jalapeño Puree, Roasted Red Pepper Sea Foam  
**Lockett's 2024 Tidal Bay**



Atlantic Lobster Tagliolini  
Hand-Rolled Pasta, Charred Lemon Lobster Cream,  
Maritime Gourmet Mushroom Blend, Herbs  
**Lockett's 2022 Barrel Fermented Chardonnay**



21-Day Dry-Aged Rib Eye  
PEI Grass Fed Cut, Caramelized Onion Potato Pavé,  
Roasted Heirloom Carrots, Garlic Broccolini,  
The Old Bill Infused Veal Reduction  
**Lockett's 2020 The Old Bill**



Meyer Lemon Tart with Torched Meringue and Blueberry Coulis  
**Lockett's Traditional Method NV Sparkling**

**\$150** + tax + service charge

