

SHAKERAG

Superfoods, Seafood & Wine Dinner

JANUARY 28TH 2025 @ 6:00 P.M

TICKETS ARE \$125.00



MENU

ROASTED BEET AND HUMBLE HEART GOAT CHEESE TOWER
Lucien Albrecht Crémant d'Alsace Brut Rose Alsace, France

MAYLAND STYLE CRAB CAKE & LOCAL MICRO GREENS
Frey Sauvignon Blanc Mendocino, CA

PAN SEARED GEORGE'S BANK SEA SCALLOP
ANCIENT GRAINS, BLOOD ORANGE VINAIGRETTE
Edoardo Miroglio Bio Viognier & Traminer Thracian Valley,
Bulgaria

VERLASSO SALMON PAVÉ
WHITE PORT REDUCTION, CARAMELIZED ENDIVE
J Lohr Riverstone Chardonnay Arroyo Seco, Monterey, CA

HERB ROASTED FLORIDA COBIA
MISO BROTH, MIDWAY MUSHROOMS, EDAMAME
Art of Earth Riesling Rheinhessen, Germany

WILD BERRY COBBLER & VANILLA BEAN ICE CREAM
St. Michelle Harvest Riesling Columbia Valley, WA

Thanks to our partners at South Cumberland Food Hub AA Farms Coalmont, TN | Midway Mushrooms Sewanee, TN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.