

**Chef Jeff Uguil & A Lure Welcomes
Raphael Vineyards**

Sunday, June 22nd | 5:30 PM

Wine Dinner

Corn Vichyssoise Blue Claw Crab/Chive
2024 Sauvignon Blanc

Butter Poached Lobster Kaffir Lime/Coconut/Mango
2024 Estate Rosé

Wild Mushroom Sformato Mache Salad/Hazelnuts/Saba
2021 Estate Malbec

Roasted Rack of Lamb Goat Cheese Stuffed
Zucchini Flower/Summer Ratatouille/Malbec Glaze
2019 Cabernet Franc

Strawberry "Shortcake" Whipped Cream/Mint
Late Harvest

\$120 Per Person



We are unable to accommodate special menu requests or substitutions