



MILE
MARKER 158
DOCKSIDE

August Wine Dinner
Hosted by Alabama Crown
August 20th 2026 at 6pm
\$60 per Person

- FIRST COURSE -

Italian Crab Salad

Lump Crab, Marinated Mozzarella Balls, Heirloom Tomatoes, Pepperoncinis, Bibb Lettuce and a Red Wine Vinaigrette

PAIRED WITH

Santa Marina, Prosecco

- SECOND COURSE -

Smoked Salmon of the Angels

Angel Hair Pasta with Smoked Salmon, Asparagus and Portabella Mushrooms in a Light Fresh Dill Cream Sauce

PAIRED WITH

Villa Sparina, Gavi Del Comune Di Gavi (2024)

- THIRD COURSE -

Slow-Braised Short Rib Stack

Slow-Braised Short Ribs served over a Manchego Polenta Cake with Sauteed Spinach, Finished with a Short Rib Jus Reduction and Crispy Leeks

PAIRED WITH

Castello Banfi, Toscana Centine Rosso (2017)

- FOURTH COURSE -

Raspberry Panna Cotta

Topped with Raspberry Sauce and Chopped Pistachios

PAIRED WITH

Villa Pozzi Moscato (2024)

NAME:

PHONE NUMBER:

Extra Pour \$5

FIRST COURSE

Santa Marina, Prosecco
\$27

SECOND COURSE

Villa Sparina, Gavi Del Comune Di Gavi
(2024)
\$40

THIRD COURSE

Castello Banfi, Toscana Centine Rosso
(2017)
\$35

FOURTH COURSE

Villa Pozzi, Sicilia Nero d'Avola
(2024)
\$31.50