

Washington Wine Month

Esquin meets Waterfront

Wednesday, March 24th, 2010



WATERFRONT.
Seafood Grill

chef's amuse

mollusks, crustaceans, bi-valves

spaghetti squash

pinenuts, pancetta, reggiano, lemon, olive oil

mark ryan viognier 2008

gorman big sissy chardonnay 2008

crab louie

asparagus, tomato, egg, olives,
dungeness crab, louie dressing

sparkman lumière chardonnay 2008

wild sturgeon

braised fennel, watercress sauce

gorman pixie syrah 2007

pork tenderloin

porcini mushroom crusted, grilled radicchio,
aged balsamic, natural juices, sweet butter

sparkman ruby leigh bordeaux blend 2007

mark ryan lonely heart reserve cabernet 2007

chocolate mousse

goat cheese bavarian cream, raspberry sauce