



## Summer Dinner Party Menu

### *First Course*

Lobster, Mango and Jicama Summer Rolls with Nuoc Cham Nem Dipping Sauce

*Suggested wine pairing*  
Varietal: Prosecco frizante

### *Soup Course*

Chilled Cucumber Mint Soup

*Suggested wine pairing*  
Varietal: Prosecco frizante

### *Main Course*

Olive Oil Poached Sablefish with Citrus and Thyme

*Suggested wine pairing*  
Varietal: Sauvignon Blanc

### *Dessert Course*

Caramelized Pineapple Timbales with Lemongrass Creme

*Suggested wine pairing: None*

*Suggested after dinner digestif: Limoncello*

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