

# Mine Oyster

presents

**COPPER CANE**  
WINES & PROVISIONS

## WINE DINNER

Monday, June 12<sup>th</sup> | 6pm - 9pm | Whiskey Room | \$100 pp



### 1ST COURSE

- (3) **Damariscotta Oysters & Farm Raised Scallops**  
on the ½ shell paired with:

“Steorra Russian River  
Sparkling Brut”

### 2ND COURSE

**Bluefin Tuna Tartar**  
homemade guacamole and julienne  
fried onions paired with:

“Belle Glos Oeil De Perdrix  
Pinot Noir Blanc Rose”

### 3RD COURSE

**Halibut Tostada**  
Fried corn tortilla, butter poached  
Halibut, fried fiesta slaw and salsa Verde  
paired with:

“Quilt, Napa Valley Chardonnay”

### 4TH COURSE

**Smoked Duck Breast**  
balsamic blueberry reduction and  
grilled fingerlings paired with:  
Belle Glos, “Clark & Telephone  
Single Vineyard Pinot Noir”

### 5TH COURSE

**Pan-Seared Filet  
Mignon of Beef**  
peppercorn hollandaise and garlicky  
mashed potatoes paired with:  
“Belle Glos, Las Alturas  
Single Vineyard Pinot Noir”

### 6TH COURSE

**Kissed with Fire  
Cheese & Grapes**  
paired with:  
“Quilt, Napa Valley  
Fabric of the Land Red Blend”