



Yellow Tail invites you to a Dinner & Wine pairing.

Chef Marc Exana will be presenting:

Vine Ripened Tomatoes with Fresh Mozzarella & Basil

Served on a bed of Baby Field Greens
With Virgin Olive Oil & Balsamic Reduction.

Paired with Francis Ford Coppola Pinot Grigio

Enticing you with intense floral aromas, mingling with cool melon & tropical fruit,
Then complemented by fresh peach, ripe pear & pink grapefruit flavors.

Rinelli Grouper Royal

Our fresh Grouper, broiled to perfection & topped with jumbo lump crab meat,
Tender artichoke hearts & a ribbon of sauce béarnaise.

Paired with King Fish Chardonnay

Offering aromas of Bartlett pear & ripe green apple, followed by lively citrus
undertones & finishing with just a hint of oak.

Yucatan Grilled Scallops

Grilled North Atlantic Sea Scallops seasoned with southwest spices,
Served on a Red Pepper Coulis & garnished with lime.

Paired with Tapena Granacha

Bright raspberry & cherry aromas backed by sweet spices.
These light flavors are clean & refreshing.

All Inclusive \$31.95 Per Person

Please ask your server for details. Reservations are encouraged.

772-466-5474

January 18, 2010

6pm till 8:30pm

