



proudly present



S I N E G A L W I N E D I N N E R

May 17, 2024 7pm

Passed Appetizers

Roasted tomato gazpacho shot with grilled shrimp

Baked Brie Bite, prociutto crisp & fig jam

Welcome Beginners

A-1 Sashimi Tuna Tartare

Avocado Mousse, mango salsa, wonton, sweet soy reduction

Moët & Chandon Champagne

Diver Down

Coriander dusted Diver Scallop,

English pea risotto, pan sauce and beet crostini

Sinegal 2021 Sauvignon Blanc

White Lightning

Pistachio & Dijon Crusted Lamb Lollies

Sweet potato purée, demi-glacé, mint foam

Details 2021 Cabernet Sauvignon

Sumo Culture

A5 Japanese Wagyu espresso rubbed,

bone marrow truffle butter, caramelized root vegetables

Sinegal 2021 Cabernet Sauvignon

Finish

Burnt orange Creme Brulée

Almond brittle

Chateau Guirard 2006 Sauternes

\$169++ pp

❖ RSVP ❖

Held at OAKS on 4th Ave N | 4351 4th St N, St. Petersburg

info@bascoms.com | 727.573.3363