



Layzer Throws a Dinner Party

APRIL 2017

Amuse

TOASTED FOCCACIA
CAPER & DILL RICOTTA
SMOKED SALMON
FIELD GREENS
LEMON VINAGRETTE

Cocktail Pairing

HENDRICKS GIN
PINOT GRIGIO
SAN PELLEGRINO
PEACH NECTAR

2nd Course

SEARED SCALLOPS
SHAVED BRUSSELS
PICKLED ONION
FIELD GREENS
WARM BACON DRESS

Wine Pairing

SAUVIGON BLANC

3rd Course

GRILLED PORK LOIN
ROASTED VEGETABLES
FRIED EGG
PONZU DRIZZLE

Wine Pairing

UNANIME RED BLEND
ARGENTINA, 2013

Dessert

FRENCH VANILLA ICE CREAM
SUGAR COOKIE
LIMONCELLO DRIZZLE
POPPY SEEDS

Wine Pairing

20 YEAR PORT



Layzer Throws a Dinner Party

WE INVITE YOU TO JOIN US FOR OUR
ANNUAL DINNER PARTY
FOUR COURSE TASTING MENU
WINE AND COCKTAIL PAIRINGS

APRIL 17TH, 2017
7 PM
972 26TH TERRACE
CAPE CORAL, FL 33990

SEMI FORMAL ATTIRE REQUIRED





TABLE 3
SEAT 4

Naomi Diber

TABLE 1
SEAT 3

Ryan Lay

