

Join Us for an Exquisite 5 Course Wine Pairing Dinner



Indulge in a culinary journey that marries exceptional flavors with exquisite wines, presented in an elegant atmosphere by Executive Chef Emanuel Karropolous. Experience a night to remember featuring hand-picked selections from the renowned Wolffer Estate Vineyard.

MENU HIGHLIGHTS:



Black Pearl Seafood Chophouse
Danford's Hotel and Marina
25 E Broadway, Port Jefferson, NY

Amuse Bouche paired with Noblesse Sparkling, the perfect start to this culinary adventure.

Salad Course: Savor an Heirloom Beet & Arugula Salad topped with Maple Croutons, Blue Stilton Cheese, and Toasted Pecan Vinaigrette. Paired with refreshing Pinot Blanc.

Appetizer Course: Enjoy Aged Parmesan Risotto with Colossal Shrimp featuring English Peas, Parmesan Crisps, and Sundried Tomatoes, served with Summer in a Bottle Rose.

Entree Course: Relish Braised Beef Short Ribs, served with Black Garlic Mashed Potatoes, Wilted Spinach, Black Pearl Onions, in a rich Demi Glaze accompanied by Caya Cabernet Franc.

Dessert Course: Indulge in a Warm Autumn Apple Tart, a sweet finale paired with Diosa Late Harvest. Showcasing Puff Pastry, Cinnamon Sugar, Locally Harvested Apples, and Vanilla Gelato.

Reserve Your Table Today!

Don't miss this unique dining experience where artful cuisine meets the finest wines.

Black Pearl Seafood Chophouse
Where Culinary Dreams Come True!

\$110 Per Person Plus Tax & Gratuity

Reservations can be made on Opentable or Call (631) 676-7025

