

TIDEWATER INN

Spring Wine Dinner

PICKLED OYSTERS

ENGLISH CUCUMBER CAPELLINI AND DILL

C H L O E S A U V I G N O N B L A N C

NUTS & BERRIES SALAD

RED ACRES FARM LOCALS GREENS,
BLEU CHEESE CRUMBLES, SEASONAL BERRIES,
CHAMPAGNE VINAIGRETTE DRESSING GF

A V A R O S É

BRAISED BEEF CHEEKS

BABY LEEKS, GARLIC MASHED POTATOES,
HORSERADISH CREAM GF

I M A G E R Y P I N O T N O I R

BLACK & WHITE CRÈME BRÛLÉE

C H L O E P R O S E C C O

Tuesday, April 18th

\$ 8 5 p e r g u e s t + t a x & g r a t u i t y