



*Mercury Chophouse Proudly Presents An Evening with
Honig Vineyard & Winery Owner Michael Honig*

~Course One~

Roasted Sweet Corn Soup

With Jumbo Lump Crab

~Paired With~

Honig Sauvignon Blanc

Napa Valley, 2019

~Course Two~

Gulf Shrimp & Jumbo Lump Crab Louie

Mixed Greens, Avocado, Egg, Tomato, Balsamic Vinaigrette

~Paired With~

Honig Reserve Sauvignon Blanc

Napa Valley, 2018

~Course Three~

Sweet Soy Glazed Salmon

Sweet Red Tomato & Garlic Relish

~Paired With~

Honig Cabernet Sauvignon

Napa Valley, 2017

~Course Four~

Hand-Cut USDA Prime Ribeye

Dijon Compound Butter, Gorgonzola Blue Cheese Whipped Yukon Gold Potatoes

~Paired With~

Honig Bartolucci Vineyard Cabernet Sauvignon

Napa Valley, 2015

~Course Five~

Crème Brûlée

~Paired With~

Honig Late Harvest Sauvignon Blanc

Napa Valley, 2018

\$125 ++ Per Guest

Regular Menu Not Available.

*Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.
Please notify your Server if you have any food allergies prior to ordering*