



Murphy's Chophouse

The Rabble Wine Dinner

Thursday, June 20, 2024 / 828-835-3278

\$69.99 per person / \$35.00 advance deposit

Featuring the wines of
"Rabble"

Paso Robles, Ca.

"Bold, Juicy, Crushable"

MENU

1st Course

Fresh Dry Pack Maine Diver Sea Scallops with Risotto Carbonara
with Prosciutto Ham, English Peas, Parmesan and Zested Lemon

Wine: Rabble Sauvignon Blanc

2nd Course

Summer Caprese Salad

with Stake Tomatoes, Golden Watermelon, Buffalo Mozzarella,
Thai Basil and Aged Balsamic Spritz

Wine: Rabble Rose

3rd Course

North Atlantic Salmon "Wellington"
with a Dill and Smoked Paprika Hollandaise

Wine: Rabble Zinfandel

4th Course

Roast Tenderloin of Beef "Marchand De Vin"
with Locally Sourced Mushroom Fricassee, Rosemary-Bleu Cheese
Croquettes and Patty Pam Squash

Wine: Rabble Red Blend

5th Course

Classic Key Lime Tart with a Dark Chocolate Crust
Key Lime Anglaise and Coconut Crisps

