

The Carlton

Palm Court's October Haunted Wine Tasting

Navigate True the Artistic World of Chef Rodrigo's Haunted Menu

Paired with our Spooky Wines

Four Course Dinner

Tuesday to Friday, 5:00 pm -10:00 pm

First Course "Witch Potion Recipe"

Seafood Ceviche

Scallops Mahi Mahi, Fluke & Red Snapper

Dancing Crow Vineyards, Sauvignon Blanc 2016



Second Course "The Magic Spells"

Lobster Fra Diavolo

Roasted Lobster over Lightly Spicy Spaghetti in a Tomato Sauce

Grateful Dead, Steal Your Face Red Blend, NV



Third Course "Client Testimonials"

Hunters Grill

Kangaroo, Camel, Antelope, Duck & Ostrich

Chronic Cellars, Dead Nuts Zinfandel, 2015



Dessert "The Farmers Wife"

Pumpkin Crème Brule

Chronic Cellars, Purple Paradise Red Blend, 2016

\$62.00 per person plus tax & gratuity

Sommelier upgrade - \$85.00 per person plus tax & gratuity

Reservations Suggested (516) 542-0700 ext. 1