

"I always pick the wine first and build the menu off the wine, so I enjoy creating a menu that reminds me of the place where that wine is made," says Webb. "Our heavier wines are typically served with fatter, richer courses. Lighter wines are typically served with salads and seafood."

Chef Webb's second course often features a seafood dish with a refreshing citrus flavor and of course, matching wine. The third course almost always features a red wine, and the fourth course highlights an intense, full-bodied red or a Cabernet. The fifth course is a dessert and wine pairing. Webb and the sommelier are on-hand to discuss the menu and wine pairings each month.



Diners enjoy going home with wines they tasted at monthly Wine Nights.

Webb's Picks: Everyday Pairings

Wilmington foodies will appreciate these recommended pairings by Chef Webb.

Braised Beef: Pair braised beef with Leese-Fitch Zinfandel or Obsidian Ridge Cabernet Sauvignon.

Chicken Paillard: Pair Chicken Paillard with Marcel Dubois, Vouvray or Orin Swift "Mannequin" Chardonnay - Russian River, California.

Braised Beef and Lamb: Pair braised beef and lamb with Alexander Valley, Syrah, a beautiful, full-bodied wine.

Be the first to know when wine dinner menus are released. Visit bluesurfrestaurants.com and subscribe to stay up-to-date with wine dinner alerts, exclusive promos and more!

BLUE SURF CAFE

250 Racine Drive

OPEN EVERYDAY

8:30 AM - 2:30 PM

#BlueSurfCafe

BLUE SURF Arboretum West

414 Arboretum Drive

Mon. - CLOSED

Tue.-Thu. - 11-9

Fri. - 11-10

Sat. - 10-10

Sun. - 10-9

Arboretum West Feb. Events:

Annual Valentines Dinner - Feb. 14th
Visit our website to reserve.

Monthly Wine Dinners:

5-Course dinner featuring a particular wine region, the last Tuesday of every month.

Mark Your Calendar: Feb. 27th:

The bubbly reception starts at 5:30 P.M.

#BlueSurfAW

BLUE SURF Arboretum West

BLUESURFRESTAURANTS.COM



Modern American Cuisine

(910)406-5050

 414 Arboretum Drive - Suite #130
Wilmington, NC 28405

Join us at Blue Surf Tuesday - Sunday for:

- Weekly Food & Drink Specials
- Friendly Local Staff
- Live Music & Monthly 5-Course Wine Dinners
- Seasonal Menu Rotations from co-owner & head chef - Jon Webb.