



# PERFECT PAIRINGS

# FIRE & ICE

Join us for a Fire & Ice experience and let your taste buds battle between the chill and heat of our perfectly paired three-course dinner.

**April 25, 2019 | \$55 per person\***

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## COURSE 1

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### **Blackened Tuna**

seared rare with Cajun-style blackening spice paired with mango salsa

### **Ahi Tuna Sashimi**

sesame seared, thinly sliced and served with our house sashimi sauce

### **Ecco Domani Pinot Grigio, Italy**

The flavors of melon, tropical fruit and honey with a citrus zest finish, calm the heat of the wasabi while enhancing the tropical notes of the mango salsa

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## COURSE 2

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### **3-Piece Shrimp Skewer**

brushed with citrus marinade, and finished with a heat of our house Creole sauce

### **Filet Mignon 6oz**

seasoned and wood-grilled until tender and juicy

### **Seaglass Sauvignon Blanc**

#### **Santa Barbara, CA**

Extinguish the flame of the Creole spice with the refreshing acidity of this Sauvignon Blanc

### **Mark West Pinot Noir, CA**

This tender, juicy cut of steak melts together with every sip of velvety richness from the Pinot Noir

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## COURSE 3

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### **Macadamia Nut Brownie & Ice Cream**

warm flourless brownie, raspberry sauce, vanilla ice cream sprinkled with macadamia nuts

Please RSVP at [Events.Bonefishgrill.com](https://www.Events.Bonefishgrill.com) by April 24. Limited Seating.

\*Excludes tax & gratuity