

NAPLES, FL  
SHULAS  
STEAK HOUSE

Enjoy an exceptional dinner paired with innovative wines by Dave Phinney.

THURSDAY, APRIL 23RD • 6:30 PM

FOUR COURSE  
DINNER

WINE PAIRINGS  
INCLUDED

\$135  
PER PERSON  
PLUS TAX AND GRATUITY



RESERVE NOW: CALL COURTNEY KYLE AT (239) 659-3176

Or reserve via email: [Ckyle@cooperhotels.com](mailto:Ckyle@cooperhotels.com)

# MENU *and* WINE PAIRINGS

DAVE PHINNEY WINE DINNER  
PRESENTED BY SHULA'S STEAK HOUSE NAPLES

## WELCOME

RECEPTION WINE: *Fragile Rosé*

### FIRST COURSE

#### SMOKED SALMON

Crostini, Dill Infused Cream Cheese, Cucumber, Capers

WINE PAIRING: *Facade White Grenache Blend*

### SECOND COURSE

#### LETTUCE WRAP

Roasted Vegetables, Aged White Cheddar, Aged Balsamic Reduction

WINE PAIRING: *Painted Scars Red Blend*

### THIRD COURSE

#### FILET MIGNON

Filet Medallion, Shallot Bordelaise Sauce, Pommes Fondant, Roasted Broccolini

WINE PAIRING: *Our Lady of Guadalupe Pinot Noir*

### FOURTH COURSE

#### NAPOLEON

Layered Pound Cake, Strawberries, Espresso Mousse

WINE PAIRING: *8 Years in the Desert*

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FOR THIS  
ONE-NIGHT-ONLY  
WINE DINNER

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SHULAS  
STEAK HOUSE

TO RESERVE,  
PLEASE CALL  
COURTNEY KYLE  
(239) 659-3176  
OR EMAIL  
CKYLE@COOPERHOTELSCOM

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