



WINTER WINE & DINE

This dinner includes: one appetizer with paired wine,
an entrée with paired wine and a dessert or dessert wine.

APPETIZER COURSE

Beet Root & Chevre Salad

baby arugula with roasted beets, toasted hazelnuts and fried chevre
cheese with a lemon citrus vinaigrette

Alois Lageder "Riff" Pinot Grigio; Trentino-Alto Adige, Italy

Grilled Prosciutto-Wrapped Shrimp

herb polenta cake, wilted leaf spinach, lemon beurre blanc
drizzled with a balsamic reduction

Penfolds Thomas Hyland Riesling; Victoria, Australia

PEI Mussels

with a garlic and Chardonnay wine sauce

Sonoma Vineyards Chardonnay; Russian River, Sonoma County

ENTRÉE

Oven Roasted Sea Bass

fresh Chilean sea bass served with a tomato basil and lemon beurre
blanc, and a creamy asparagus & lobster risotto 36

Morande Pionero Sauvignon Blanc; Casablanca Valley, Chile

Pan-Seared Medallions of Veal

atop a bed of wild mushroom and green pea risotto with shallots and a
wild mushroom marsala 35

Bouchard Aine & Fils Pinot Nior; Burgundy, France

Pork Osso Bucco

seared and then slow roasted with tomatoes, garlic and white wine,
served with garlic whipped Yukon gold potatoes 33

Perrin Cotes du Rhone, France

DESSERT

Apple & Cranberry Cobbler

with pecan and brown sugar strusel and vanilla bean ice cream

Dessert Wine

Dolceoro Moscato D'Asti, Italy

Not Valid with any other discounts, specials, or promotions. Sorry no substitutions.