

## **Tuesday, Wednesday and Thursday \$33 for 3 Courses!**

***Flight of 3 wines available @ \$3 a glass!***

*You can pair wines with each course from our Selected Suggestions.  
Guests must order the 3 course menu to be offered the 3 wines for 3 dollars each.*

*\*\*Chef Becker creates a new menu each week*

### **SAMPLE MENU BELOW**

#### *Appetizer Choices*

**cornmeal fried oysters with bacon beurre blanc**  
*Suggested 4oz. Wine Pairing: El Terra Libre Fume Blanc  
2009 Mendoza, Argentina*

**pan seared scallops, cauliflower puree, shaved white  
chocolate, almonds, curry oil**  
*Suggested 4oz. Wine Pairing: Ken Forrester Chenin Blanc  
2009 Stellenbosch, South Africa*

**english pea soup**  
**honey & mint yogurt, grana padano crisp**  
*Suggested 4oz. Wine Pairing: El Terra Libre Fume Blanc  
2009 Mendoza, Argentina*

**gunpowder falls bison tartare pickled onion,  
dried cherry puree, olive oil flatbread**  
*Suggested 4oz. Wine Pairing: Redtree Pinot Noir  
2009 California*

#### *Entrée Choices*

**pan seared grouper with romesco broth, pearl cous cous,  
calamari, almond oil**  
*Suggested 4oz. Wine Pairing: Ken Forrester Chenin Blanc  
2009 Stellenbosch, South Africa*

**ahi tuna and seaweed with miso vinaigrette, carrots,  
red peppers, onion, seaweed, fried soba noodles**  
*Suggested 4oz. Wine Pairing: Ken Forrester Chenin Blanc  
2009 Stellenbosch, South Africa*

**roasted martin's farm chicken breast roulade chantrelle mushroom  
and country ham stuffing asparagus and potato salad, swiss chard**  
*Suggested 4oz. Wine Pairing: Le Lapin "Multiplicity"  
NV Red Paso Robles, California*

**pan roasted creek stone farm sirloin, potato raisin pave, smoked  
sauce choron, string beans, cipollini onions**  
*Suggested 4oz. Wine Pairing: Le Lapin "Multiplicity"  
NV Red Paso Robles, California*

#### *Dessert Choices*

**flourless dark chocolate fudge cake with walnut butter,  
milk chocolate powder, house made mint ice cream**  
*Suggested 2oz. Wine Pairing: Barnard Griffin Syrah Port 2008 Washington State*

**orange peel beignet with cardamom, sugar, pistacchio trio**  
*Suggested 2oz. Wine Pairing: Domaine de Coyeux Muscat 2003 France*

**passionfruit sorbet**  
*Suggested 3oz. Wine Pairing: Patrizi Moscato D'Asti 2009, Italy*