

THE WINE MARKET



\$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.***

Appetizer

cornmeal fried oysters with bacon beurre blanc

***Suggested 4oz. Wine Pairing: El Terra Libre Fume Blanc
2009 Mendoza, Argentina***

duroc farms pork belly "reuben" -

braised duroc farms pork belly, sauerkraut gnocchi,
swiss cheese broth, rye gastrique

Suggested 4oz. Wine Pairing: Redtree Pinot Noir 20068 St. Helena, California

australian blue prawn cocktail -

sweet pepper broth, fresh citrus, avocado pudding

***Suggested 4oz. Wine Pairing: El Terra Libre Fume Blanc
2009 Mendoza, Argentina***

applewood smoked bacon wrapped medjool dates,
toasted walnut fonduta, arugula, walnut vinaigrette, shaved gala apple

Suggested 4oz. Wine Pairing: Redtree Pinot Noir 20068 St. Helena, California

Entree

brioche crusted turbot ivory lentils, baby spinach, wild mushrooms,
sauce gribiche, pickled shallot beurre blanc

Suggested 4oz. Wine Pairing: Entrada Chardonnay 2008 Mendoza, Argentina

lobster bowl with chilled udon noodles, asian vegetables, avocado,
cilantro, soy-citrus vinaigrette

Suggested 4oz. Wine Pairing: Entrada Chardonnay 2008 Mendoza, Argentina

local chicken breast wrapped with applewood smoked bacon,
chestnut stuffing, glazed baby white yams,
baby carrots, cauliflower puree, mustard oil

***Suggested 4oz. Wine Pairing: Le Lapin "Multiplicity"
NV Red Paso Robles, California***

slow roasted prime sirloin, cumin braised kale,
freeze-dried corn polenta, tomato molasses

***Suggested 4oz. Wine Pairing: Le Lapin "Multiplicity"
NV Red Paso Robles, California***

Dessert

flourless dark chocolate fudge cake with walnut butter,
milk chocolate powder, house made beet ice cream

Suggested 2oz. Wine Pairing: Barnard Griffin Syrah Port 2008 Washington State

white chocolate banana & vanilla bean bread pudding
with meyer's rum infused honey

Suggested 2oz. Wine Pairing: Barnard Griffin Syrah Port 2008 Washington State

passionfruit sorbet

Suggested 2oz. Wine Pairing: Domaine de Coyeux Muscat 2003 France

three cheese plate, cardamom almonds, quince paste

Suggested 2oz. Wine Pairing: Domaine de Coyeux Muscat 2003 France