

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 5oz. Wine Pairing: Chateau Guiot Rosé 2008 Nimes, France

braised oxtail agnolotti, golden raisins, red kuri squash,

***Suggested 5oz. Wine Pairing: Martin Laforet Pinot Noir/Gamay
2006 Burgundy, France***

wild sockeye salmon tartare, dill caper aioli, avocado
carpaccio, housemade salt and vinegar potato chips

Suggested 5oz. Wine Pairing: Chateau Guiot Rosé 2008 Nimes, France

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

***Suggested 5oz. Wine Pairing: Martin Laforet Pinot Noir/Gamay
2006 Burgundy, France***

Entree

pan seared spiced sea scallops, braised speck risotto,
sautéed red kuri squash, cranberry mostarda

Suggested 5oz. Wine Pairing: Mont'Arquato Chardonnay 2008, Italy

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

Suggested 5oz. Wine Pairing: Mont'Arquato Chardonnay 2008, Italy

wet aged local pekin duck breast black truffle tater tots,
mustard braised cabbage, persimmon jelly

Suggested 5oz. Wine Pairing: Le Lapin Petite Sirah NV Paso Robles, California

molasses smoked ribeye, scalloped sunchokes,
celery root puree, tamarind steak sauce, pickled celery root

Suggested 5oz. Wine Pairing: Le Lapin Petite Sirah NV Paso Robles, California

Dessert

banana-vanilla bean bread pudding, white chocolate,
banana fritter, meyers rum honey

Suggested 2oz. Wine Pairing: Samos Vin Doux Muscato NV Samos, Greece

hazelnut-raspberry melba tarte,
house made pomegranate sherbert

***Suggested 2oz. Wine Pairing: Barnard Griffin Syrah Port
2007 Richland, Washington***

mango sorbet

Suggested 2oz. Wine Pairing: Samos Vin Doux Muscato NV Samos, Greece