

Tuesday, Wednesday and Thursday \$35 for 3 Courses!

Flight of 3 wines available @ \$4 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 4 dollars each.*

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