

Restaurant Week

SEPTEMBER 23 - 30, 2018

\$40pp ♦ \$15 optional wine pairing

FIRST COURSE CHOICE OF

Burnt Carrot Salad

avocado + red onion + cilantro + feta + citrus thyme vinaigrette
pair with Danzante Pinot Grigio

Soup of the Day

pair with Danzante Pinot Grigio

SECOND COURSE CHOICE OF

P.E.I Mussels

roasted cherry tomato + smoked bacon + capers + mediterranean olives + garlic
pair with Bollini Pinot Grigio

Hearts of Artichoke

parsley beurre blanc + manchego rosemary foccacia
pair with Mud House Sauvignon Blanc

THIRD COURSE CHOICE OF

Mary Farm Free Range Chicken

fingerling potatoes + brussel sprouts
pair with JJ Vincent Chardonnay

Short Rib

red wine + herbs + herb soft polenta + tobacco onions
pair with Elouan Pinot Noir

Housemade Artichoke Ravioli

mediterranean olives + roasted grape tomato + fresh mint + white wine
pair with Fess Parker Riesling

Pasta Special +\$5

pair with Villa Sparina Gavi

Fish of the Day +\$10

pair with Malene Rosé

FOURTH COURSE CHOICE OF

Bread Pudding of the Day pair with Dow's Port

Mango Coconut Cake pair with Dow's Port

Vanilla Ice Cream with Berries pair with Dow's Port

