

October 2017

Three Course Dinner Menu

Ask your server for Gluten Free, Vegetarian & Vegan Options

This menu is available every **Wednesday** in October

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Choice of one Appetizer

Roasted Beets fried almonds/cinnamon/whipped chevre. Pair with Primitivo.

Brussel Sprout Bravas pancetta/smoked paprika/chili aioli. Pair with Cab-Merlot.

Arancini 3 Ways marinara/garlic chili chimichurri/kalamata aioli. Pair with Prosecco.

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Choice of one Entree

Autumn Salad stewed apples/fresh pear/candied pecans/chèvre/greens/honey-cider dressing.
Pair with Riesling.

Bruschetta ricotta/black olives/basil. Pair with Pinot Grigio.

Jerk Chicken marinated chicken drumsticks/whipped blue cheese dip/carrot & red cabbage slaw.
Pair with Riesling.

Spanish Charcuterie roasted chorizo/cured ham/manchego/seared chile peppers/almond romesco.
Pair with Tempranillo.

Catalan Flatbread herb marinated shrimp/almond romesco/roasted garlic/peppers/manchego.
Pair with Chardonnay.

Argentinian Flatbread sous vide top sirloin/garlic chili chimichurri/tomatoes/red onion/aged
sheep's milk cheese. Pair with Cabernet Sauvignon.

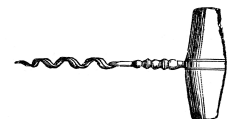
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Choice of one Dessert

Crème Brûlée vanilla/Quebec maple syrup. Pair with Chardonnay, Riesling, Gewurztraminer.

Chocolate Cake real cocoa/infused with coffee. Pair with Shiraz.

Cocktail spiced rum/LBV port/ pumpkin puree/brown sugar/fresh orange.



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\$25.00 per person for the Three Course Dinner Menu
\$35.00 per person for the Three Course Dinner Menu with 3 oz. Wine Pairings

Plus applicable taxes.

No additional discounts or coupons will be applied to this menu.

Exact wine pairings are subject to availability and thus may change.

**** All food is made to order & no substitutions can be made. Thank you for your patience ****