

December 2017

Three Course Dinner Menu

Ask your server for Gluten Free, Vegetarian & Vegan Options

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

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Choice of one Appetizer

Beet Salad roasted & pickled beets, poached pears, creme fraiche, candied pecans, lemon olive oil. Pair with Chardonnay.

Mushroom Gratin Spanish ham mayonnaise, thyme, green onion. Pair with Primitivo.

Duck Bread Pudding roasted butternut squash, leek & white pepper gravy. Pair with Cab Merlot.

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Choice of one Entree

Spanish Tortilla potato, egg, garlic, onion, pancetta, chorizo, almond romesco, side greens. Pair with Tempranillo.

Butternut Squash & Quinoa Bowl spinach, walnuts, raisins, honey lemon olive oil. Pair with Pinot Grigio.

Charcuterie Board grilled sausage, cheddar, green beans, roasted garlic, mustard, apple butter. Pair with Tempranillo.

Seafood Chowder haddock, shrimp, mussels, carrots, potatoes, onions, garlic, crostini. Pair with Sauvignon Blanc.

Piri Piri Chicken Flatbread chorizo, tomato sauce, onions, peppers, St. George cheese. Pair with Pinot Blanc.

Brie & Cranberry Flatbread prosciutto, balsamic reduction. Pair with Pinot Blanc.

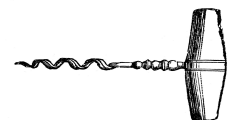
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Choice of one Dessert

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

Homemade Chocolate Cake sugar coated cranberries. Pair with Cab Franc.

Holiday Sangria red wine, apple cider, cinnamon.



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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 ****