



*SUMMER 2017*

### **Three Course Dinner Menu**

*Ask your server for Gluten Free & Vegetarian Options*

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#### **Choice of one Appetizer**

**Fried Chevre** onion confit/garlic. Pair with Prosecco.

**Nicoise Bruschetta** black olives/tomatoes/capers/garlic/red onion. Pair with Pinot Grigio.

**Baba Ganoush** roasted eggplant/olive oil/fresh lemon/crudités. Pair with Prosecco.

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#### **Choice of one Entree**

**Summer Salad** spinach/strawberries/shaved red onion/chevre/candied pecans/honey & balsamic vinaigrette. Pair with Rosé.

**Chile Garlic Shrimp** moorish couscous/almond romesco. Pair with Sauvignon Blanc.

**Old World Board** prosciutto/capicola/smoked sausage/turkey/artisan cheeses/pickled items. Pair with Cabernet Merlot.

**Spanish Sandwich** chorizo/peperonata/manchego. Pair with Cabernet Franc.

**Country Flatbread** caramelized onions/shaved parmesan. **Optional:** add smoked bacon. Pair with Chardonnay.

**Sausage Flatbread** peppers/mushrooms/red onion/smoked cheddar/tomato sauce. Pair with Cabernet Merlot.

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#### **Choice of one Dessert**

**Seasonal Fruit** sponge cake/chantilly cream. Pair with Riesling.

**Meringue** stone fruit compote/mint. Pair with Riesling.

**Spirited Coffee** Kahlua/Baileys/whipped cream/ice.



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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 \*\***