



*Sunday, December 2nd 3 Course Prix Fixe
\$22.95 5-9 pm * optional wine pairings \$12*

NO SUBSTITUTIONS

CHOICE OF STARTER

BLACK BEAN & RED CABBAGE SOUP

duck confit & fresh herbs

MIXED TOMATO SALAD

*avocado vinaigrette, blue cheese crumbles,
garlic croutons, pickled onion, butter lettuce*

CHOICE OF ENTRÉE

MAHI MAHI & SHRIMP SCAMPI

mushrooms & tomatoes, white wine garlic butter sauce over mashed potatoes

BRAISED BEEF SHORT RIB

*red wine bordelaise, parmesan polenta
vegetables & spinach*

DESSERT

HONEY PANNA COTTA

pistachio brittle, strawberry compote

**JOIN OUR WINE CLUB AND SAVE 15%
ON ALL TO GO RETAIL WINE PURCHASES!**

WINE PAIRING FLIGHT \$12

***Laird, Pinot Grigio, Cold Creek Ranch, Carneros, 2017**

melon, apricot, vanilla and subtle minerality

Gl. \$7.00 Bt. \$14.99

***Bonny Doon, Clos de Gilroy, Granache, Monterey, 2017**

Bright raspberries, red fruit, esp. black currant

Gl. \$7.00 Bt. \$15.99

***Innocent Bystander, Victoria, Australia, Moscato 2017**

Naturally sweet, naturally bubbly, naturally delish and just a bit of fun.

Gl. \$5.00 Bt. (375ml) \$10.99