



The 3rd Corner Ocean Beach 3 Course Prix Fixe
Sunday, March 10th
*\$22.95 5-9 pm * optional wine pairings \$12*

NO SUBSTITUTIONS

CHOICE OF STARTER

WHITE BEAN, CHICKEN & CABBAGE SOUP
fresh herbs

ROASTED BEET SALAD
arugula, walnuts, dates, goat cheese, citrus dijon vinaigrette

CHOICE OF ENTRÉE

PANKO CRUSTED MAHI MAHI
garlic mashed potato puree, sauteed fennel, tropical fruit salsa

BEEF BOLOGNESE
pappardelle pasta, shaved parmigiano reggiano, peas & carrots

DESSERT

CHOCOLATE TORTE
berry coulis, whipped cream

WINE PAIRING FLIGHT \$12

***L'Apache, Olsen Perri, Chardonnay, Central Coast, 2016**
rich, buttered toast, nutty notes, baked lemon
Gl. \$7.00 Bt. \$24.99

***Morgan, Syrah/Grenache, Cotes du Crows, Monterey, 2016**
raspberry jam, cedar, fig paste & black cherry
Gl. \$7.00 Bt. \$15.99

***Santa Cristina, Vin Santo della Valdichiana, Italy, 2009**
toasted hazelnuts, dried fig, dried apple
Gl. \$5.00 Bt. (375 ml) \$10.57

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