



*The 3rd Corner Ocean Beach*  
*Sunday, September 8th 3 Course Prix Fixe*  
*\$24.95 5-9 pm \* optional wine pairings \$12*

*\*NO SUBSTITUTIONS\**

**CHOICE OF STARTER**

**SHRIMP BISQUE**

*garlic croutons, chives*

**ROASTED BEET SALAD**

*arugula, walnuts, dates, goat cheese,  
citrus dijon vinaigrette*

**CHOICE OF ENTRÉE**

**PORK SCHNITZEL**

*scalloped potatoes, caramelized onions, mushrooms,  
whole grain mustard bordelaise*

**PROSCIUTTO WRAPPED SCALLOP SKEWER**

*linguine, sauteed vegetables, smoked tomato beurre blanc*

**DESSERT**

**FRESH FRUIT & SORBET**

*Gelato Vero gourmet sorbet*

**WINE PAIRING FLIGHT \$12**

**\*Miner, Viognier, California, 2017**

*tropical stone fruit, natural acidity & intense concentration*  
Gl. \$7.00 Bt. \$16.99

**\*Luli, Pinot Noir, Santa Lucia Highlands, Monterey, 2017**

*fresh black cherry, ripe strawberry, & baking spices*  
Gl. \$7.00 Bt. \$21.99

**\*Mamamango, Moscato & Mango, Italy**

*mango infused sparkling moscato*  
Gl. \$5.00 Bt. \$11.99

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