

SEPTEMBER 8TH, 2019
SUNDAY 3 COURSE PRIX FIXE \$22.95 5-9 PM

*optional wine pairing \$12 (Subject to Availability)
No Modifications or Substitutions

CHOICE OF STARTER

CREAM OF MUSHROOM

onion, garlic, cream

BABY SPINACH SALAD

orange supremes, jicama, cucumber, pomegranate vinaigrette

CHOICE OF ENTREE

CHICKEN CORDON BLEU

breaded chicken breast stuffed with ham and white cheddar, mashed potato, sauteed spinach, jalapeno aioli

DIJON AND CRACKER CRUSTED TILAPIA

polenta, seasonal vegetables, beurre-blanc sauce

DESSERT

CHOCOLATE CROISSANT BREAD PUDDING

vanilla gelato, fresh berries, caramel sauce

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

PAIRING FLIGHT \$12

Audarya Nuragus di Cagliari, Sardinia, Italy 2017

dry, herbal, mineral

Gl. \$11 Btl. \$20.99

Lone Madrone Calon, Paso Robles, California

black cherry, plum, violet

Gl. \$9 Btl. \$17.99

Ramos Pinto Quinta de Ervamoira 10 Year Old Tawny Port, Douro, Portugal

red fruit, hazelnut, chocolate

GL. \$9 Btl. \$35.99

**UPGRADE YOUR DESSERT WINE TO GRAHAMS 20YR TAWNY FOR \$5!
POURED TABLESIDE FROM OUR 4.5 LITER BOTTLE.**