

**NOVEMBER 25TH 2018**  
**SUNDAY 3 COURSE PRIX FIXE \$22.95 5-9 PM**

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

**CHOICE OF STARTER**

**SOUTHWESTERN SALAD**

butter lettuce, tortilla strips, salsa fresca, feta cheese, ranch

**BLACK BEAN SOUP**

tomato, garlic, jalapeno cream

**CHOICE OF ENTREE**

**PAN ROASTED SOLE**

cilantro rice, steamed vegetables, mango coulis

**PORK SCHNITZEL**

breaded buttermilk pork loin, garlic mashed potato, sauteed cherry, demi glace

**DESSERT**

**GOAT CHEESE CHEESECAKE**

berries, caramel sauce

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

**PAIRING FLIGHT \$12**

La Scolca Gavi, Piemonte, Italy 2016

lemon, stone-fruit, almond

Gl. \$7 Btl. \$16.45

Hess Shirtail Ranches Pinot Noir, Central Coast, California 2016

cherry jam, vanilla, spice

Gl. \$8 Btl. \$18.81

Barton & Guestier Sauternes, Bordeaux, France 2015

honey, apricot, peach

Gl. \$9 Btl. \$31.75