

APRIL 14, 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

BABY ARUGULA SALAD

carrot, artichoke heart, candied walnut, goat cheese, citrus vinnagrete

CREAM OF CORN

onion, garlic, cream

CHOICE OF ENTREE

GRILLED PETITE NEW YORK STEAK

cajun roasted fingerling potato, grilled broccoli

ALMOND CRUSTED CORVINA

pesto mashed potato, sauteed green bean, carrot and yellow squash, garlic white wine sauce

DESSERT

CHOCOLATE CROISANT BREAD PUDDING

vanilla ice cream, whipped cream, caramel sauce

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

PAIRING FLIGHT \$12

Favaro Le Chiusure Erbaluce di Caluso, Piverone, Italy 2017
yellow apple, white flowers, fig, citrus

Gl. \$11 Btl. \$22.99

Finca Decero Remolinos Vineyard Malbec, Mendoza, Argentina, 2017
violet, raspberry, oak

Gl. \$8 Btl. \$14.99

Ramos Pinot Quinta de Ervamoira 10 Year Tawny Port
cherry, toffee, chocolate

Gl. \$9 Btl. \$35.99