

JUNE 9, 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

TUSCAN BREAD SALAD

toasted bread, marinated tomato, red onion, cucumber, basil, Parmesan, citrus vinaigrette

SPLIT PEA SOUP

coconut cream, onion, garlic

CHOICE OF ENTREE

ROASTED PORK TENDERLON

garlic mashed potato, sauteed vegetable, horseradish-mustard sauce

PANKO CRUSTED YELLOWTAIL

grilled squash, white chive sauce

DESSERT

GRIDDLED VANILLA CORNBREAD

ice cream, fresh berries, whipped cream, caramel sauce

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

PAIRING FLIGHT \$12

Sidekick Chardonnay, California, 2016

apricot, citrus, mineral

Gl. \$6 Btl. \$12.99

Accornero Campo Moro Barbera, Piemonte, Italy, 2015

crisp cherry, elderberry, blackberry

Gl. \$6 Btl. \$12.99

2014 Donnafugata's Ben Ryè Passito di Pantelleria, Sicily, Italy, 2014

blood orange, grated coconut, candied ginger

Gl. \$10 Btl. \$43.47