

FOOD & WINE WEDNESDAYS

SAMPLE MENU

Choice of one item from each category

APPETIZER

½ Dozen Gulf Oysters on the ½ Shell
~ *Sauvignon Blanc, Laplaya, Chile '06*

Duck Rillettes with crostinis, pickled red onions and Dijon mustard
~ *Pinot Noir, Cono Sur, Chile '09*

Mediterranean Antipasto Plate
~ *Rose, Domaine Sainte-Eugenie, Corbieres, France '09*
You may substitute Clam Chowder, Soup du Jour, House or Caesar Salad

ENTRÉE

Peppercorn seared Yellowfin Tuna served over an
Israeli couscous/arugula/plum salad with a cherry/soy glaze
~ *Pinot Noir, JC Boisset, Bourgogne, France '06*

Grilled Pork Tenderloin served with a Cabernet apple sauce and buttermilk-chive mashed potatoes
~ *Cabernet Sauvignon, Butterfield Station, CA '08*

Wild Florida Gulf Shrimp Scampi in garlic butter topped with breadcrumbs, house rice
~ *Chardonnay, Bailyanna, Grand Firepeak Cuvee, Edna Valley, CA '07*

DESSERT

Chocolate/hazelnut pot du creme
~ *Pacific Rim Framboise n/v*

House Made Key Lime Pie
~ *Pinot Gris, King Estate, Vin Glaze, Oregon '08*

Fixed Price \$25—\$40 with wine pairings.
Beverage (except with wine paring), tax and gratuity NOT included

- \$5.00 PLATE CHARGE FOR SHARING

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ALSO EVERY TUESDAY'S 25% OFF CELLAR WINE LIST
OVER 1000 SELECTIONS

