



## RESTAURANT WEEK January 2017

3 Course Dinner \$40 per person  
Wine Pairing Available for \$15 per person

### **STARTERS**

HEARTS OF ARTICHOKE - parsley beurre blanc + Manchego rosemary focaccia  
Pairing wine: Alexander Valley "Chardonnay"

HOUSEMADE MEATBALLS - spicy tomato sauce + herbs  
Pairing wine: Rutherford Hill "Merlot"

BURRATA - Prosciutto di parma + cherry tomatoes + artichokes hearts + fig jam + balsamic-  
white wine  
Wine pairing: Buehler "Zinfandel"

BABY KALE SALAD - Manchego cheese + butternut squash + candied bacon + spicy  
caramelized pecans + citrus vinaigrette + Chianti honey vinaigrette  
Wine pairing: Vionta "Albarino"

SOUP OF THE DAY - Ask your server  
Wine pairing: ask your server

### **ENTREES**

LASAGNA RATATOUILLE - Seasonal vegetables + besciamelle + herbs + fresh tomato sauce  
Wine pairing: Domaine la Rouque "Cabernet Franc"

FENNEL SAUSAGE CAVATELLI - Tomato chutney + garlic + herbed goat cheese + wild  
arugula  
Wine pairing: Chateau Recougne "Bordeaux"

BUFFALO FILET - herb rub + garlic mashed potatoes +swiss chard + roasted Maui thyme +  
petite Sirah reduction  
Wine pairing: Castoro Cellars "Cabernet Sauvignon"

MARY FARM FREE RANGE CHICKEN - Brussel sprouts + Fingerling potatoes  
Wine pairing: Morgan "Pinot Noir"

FISH SPECIAL OF THE NIGHT - Ask your server  
Additional \$5  
Wine pairing - Ask your server

### **DESSERTS**

New York Style Cheese Cake  
Mango Coconut Cake  
Bread Pudding  
Wine pairing: Salt of the Earth "Sweet Moscato"