

FIRE SIDE

DINNER \$30

with wine pairings \$45

first course

choice of:

KALE SALAD

spiced hazelnut + pecorino + meyer lemon

 SAUVIGNON BLANC, DRYLANDS, MARLBROUGH, NEW ZEALAND (half glass)

or

ARUGULA SALAD

chili vinaigrette + cucumber + tomato + radish + chickpea + radicchio + cotija

 PINOT BLANC, TRIMBACH, ALSACE, FRANCE (half glass)

or

BEEF STEW

beef broth + potato + carrot + celery

 ZINFANDEL, ANDIS, AMADOR COUNTY (half glass)

second course

choice of:

CHALKBOARD MENU SPECIALS

served with whipped potato & charred broccolini

 CHALKBOARD WINE (full glass)

or

BARRAMUNDI

preserved lemon couscous + tomato + olive + escarole + roasted garlic + calabrian chili

 CÔTES DE PROVENCE ROSÉ, HECHT & BANNIER, PROVENCE, FRANCE (full glass)

or

HALF CHICKEN

pee wee potato + rainbow carrot + brussels sprout + parmesan cheese + chicken jus

 CHARDONNAY, MONIKER, MENDOCINO COUNTY (full glass)

or

SMOKED PORK RIBS

carolina bbq + white bean + mirepoix + shaved brussels sprout vinaigrette

 RED BLEND, PRESTON PARKER, "CREATIVE", PASO ROBLES (full glass)

third course

choice of:

APPLE COBBLER

oatmeal crumble + vanilla ice cream

or

CHOCOLATE POT DE CRÈME

whipped cream + strawberry reduction