

THE
PATIOTM
ON GOLDFINCH

DINNER \$30

with wine pairings \$46

first course

choice of:

WINTER PANZANELLA

romaine + butternut squash + pine nuts + herb dressing + parmesan

 2014 PINOT NOIR, WASEM, RHEINHESSEN, GERMANY (half glass)

or

SOUP OF THE DAY

chef's whim

 WINE = SERVER'S WHIM (half glass)

second course

choice of:

LAMB BOLOGNESE

goat cheese + thyme polenta + arugula + parmesan

 2014 CAB/SYRAH/MERLOT/PRIMITIVO, RYAN PATRICK, "ROCK ISLAND", WASHINGTON (full glass)

or

BOUILLABAISSE

shellfish broth + clams + mussels + fresh fish + fennel + rouille

 2015 CÔTES DE PROVENCE ROSÉ, HECHT & BANNIER, PROVENCE, FRANCE (full glass)

or

PASTA PRIMAVERA

house made pasta + garlic + roasted eggplant + roasted tomato

basil + chili flake + parmesan

 2014 VALPOLICELLA CLASSICO, MONTECARIANO, VENETO, ITALY (full glass)

third course

choice of:

COOKIE TRIO

red velvet + chocolate butterscotch + chocolate chip + vanilla ice cream

or

PASSION FRUIT TART

passion fruit + mango curd + meringue