

THE
PATIOTM
ON GOLDFINCH

LUNCH \$15

with wine pairings \$30

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

WILD MUSHROOM RISOTTO

fine herbs + truffle oil

 2014 CHARDONNAY, FERRARI-CARANO, SONOMA COUNTY (full glass)

or

FISH OF THE DAY

chef's whim

 WINE = SERVER'S WHIM (full glass)