



DINNER

starter: choice of

Young Romaine Salad
Lemon caper dressing, shaved Parmesan, sourdough crouton
La Marca Prosecco \$9 or

Roasted Tomato and Basil Soup Fresh herbs, Gorgonzola cheese and garlic crostini Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10 or

Crab Cake Celery salad and remoulade sauce Meliora Chardonnay, Santa Rita Hills, CA 2011, \$12

entree: choice of

Pan-Sauteed Maine Diver Scallops

Confit fingerling potatoes, hazelnut brown butter and mache salad

Schafer-Frohlich Medium Dry Nahe Riesling, 2010 \$10 or

Roasted Jidori Chicken Garden ragout of sweet white corn, petite green peas, pearl onions baby red potatoes, carrots and roasted chicken jus

Chateau Monbousquet White, Bordeaux, 2004 \$12

SUPPLEMENTAL DISH

Duo of Prime New York steak and lobster tail \$19 Stuffed tortellini, sauce Bordelaise and horseradish potato puree

choice of

Glass of House Wine or Draft Beer or Molten Chocolate Cake or Dulce Leche Crème Brulee

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY





