



CUISINE: Modern American

ADDRESS: 115 West Colfax

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\$37 PER PERSON

(1 SMALL PLATE, 1 ENTRÉE, 1 DESSERT)

SMALL PLATES

Faroe Island Salmon Cakes

Artichoke Relish, Olive Aioli

Suggested Wine Pairing:

Franciscan Chardonnay

Baked Brie En Croûte

Peach Compote,

Toasted Pecans

Suggested Wine Pairing:

Capcanes Mas Donis

Roasted Carrot & White Bean Hummus

Caraway & Red Pepper

Pickles, Pita Chips

Suggested Wine Pairing:

Segura Viudas Brut Cava

Black Truffle Buttered Toast & Soppresata

Burrata Cheese, Baby Arugula

Suggested Wine Pairing:

Angeline Pinot Noir

DESSERT

Choose any dessert from tonight's selections

ENTRÉES

Gremolata Seared Branzino

Spinach & Yellow Split Peas,

Sauce Neapolitan

(UPGRADE TO VERLASSO SALMON +\$10)

Suggested Wine Pairing: Amalaya Blanco

Blackened Porterhouse Pork Chop

Lentils & Rice, Red Eyed Gravy

Suggested Wine Pairing: Boen Pinot Noir

Amish Chicken

Colcannon, Irish Bacon & Cheddar Mornay

Suggested Wine Pairing: Domaine Barraud

Macon-Villages

Hardwood Grilled Top Sirloin

Potato & Brussels Sprouts Hash,

Three Peppercorn Butter,

Grilled Onion Demi-Glace

(UPGRADE TO CENTER-CUT

FILET MIGNON +\$10)

Suggested Wine Pairing:

StoneCap Cabernet Sauvignon

Baked Eggplant Polenta

Feta Cheese, Marinated Tuscan

Vegetables, Tomato Puree

Suggested Wine Pairing:

Louis Jadot Gamay Rosé

DRINKS

WINE - \$7/GLASS; \$28/BOTTLE

M/V Cava Segura Viudas, Catalonia, Spain

2021 Rosé Louis Jadot Gamay Rosé, France

2019 Chardonnay Franciscan, California

2018 White Burgundy Domaine Barraud Macon-Village, Burgundy, France (+\$5 GLASS/+ \$20 BOTTLE)

2020 White Blend Amalaya Blanco, Salta, Argentina

2018 Red Blend Capcanes Mas Donis, Montsant, Spain

2021 Pinot Noir Angeline, California

2020 Pinot Noir Boen, California (+\$5 GLASS/+ \$20 BOTTLE)

2019 Cabernet Sauvignon Stonecap, Columbia Valley, Washington State

2020 Cabernet Sauvignon Vina Robles, Paso Robles, California (+\$5 GLASS/+ \$20 BOTTLE)

BEER - \$5/PINT

Brass Elk Brewing, Elkhart, IN:

Blood Orange Belgian Wit - 6.1%

Wall Hanger IPA - 6.7%

COCKTAILS - \$7

Sicilian Gin & Tonic Bombay Sapphire, Cucumber Simple Syrup, Franklin & Sons Sicilian Lemon Tonic

Zucca Smash Benchmark Bourbon, Zucca Rabarbaro, Strawberry Fruitful Liqueur, Soda Water

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