

THREE COURSES \$34
With Wine Pairing \$54

CHOICE OF APPETIZER

SOUP OF THE DAY
Made Fresh Daily

WILD ARUGULA AND ROASTED BEETS
Candied Walnuts, Goat Cheese, Dried Cranberry-Walnut Vinaigrette
and Dried Cranberries
Cremant de Bourgogne Rose, Louis Bouillot, "Perle d' Europe," France, NV

CHOICE OF ENTREE

PAN ROASTED CHICKEN BREAST
Wild Mushroom / Marsala Pan Sauce and Crispy Shoe String Potatoes
Mercurey, Domaine Michel Julliot, Cote Chalonnaise, France, '05

HONEY-DIJON GRILLED SHORT RIBS
Horseradish-Chive Potato Puree, Grilled Asparagus and Port Wine Demi Glace
Syrah, Strange, Napa '05

CHOICE OF DESSERT

BROWNIE A LA MODE
Cream Cheese-Fudge Ice Cream, Fudge Sauce and Cocoa-Candied Almonds

CHOICE OF SORBET OR ICE CREAMS
Served with Homemade Biscotti
Port, Sandeman, "Late Bottled Vintage," Douro Valley, Portugal 2000

