

3 Course Menu \$35

add

\$15 for paired wine (4oz gl)

~ Course One ~

Your choice of...

Chef Soup ~ Cherrywood Smoked Pork and White Bean

Mixed Green Salad Verde ~ Basil Lime Vinaigrette, Marinated Tomatoes, Feta, Almonds, Avocado

~ 2017 Riesling ~

~ Course Two ~

Coffee Braised Short Rib ~ Braising Jus, Blue Cheese Potato Gratin, Roasted Carrots

~ 2016 Night ~

Or

Pan Roasted Wild Salmon ~ Maple Smoked Bacon & Chive Risotto, Arugula, Horseradish Aioli

~ 2017 Chardonnay ~

~ Course Three ~

Carrot Cake

Or

Chocolate Pecan Brownie