



Wine Dinner for Two

*Enjoy this wine dinner for two by choosing
1 choice starter, bottle of wine & dessert to share
1 choice first entrée & 1 choice second entrée*

\$170

Wine Choice

Terlato Family Pinot Grigio Colli Orientali, Friuli, Italy

Complex and layered with ripe peach and pear. Richly textured with crisp mineral finish.

Grgich Hills Estate Chardonnay Estate Grown Napa Valley, CA

A rose with notes of lemons, cantaloupes, orange peel & peaches.
Crisp refreshing dry finish.

Gaja Ca' Marcanda Promis 2015

A medium-bodied red blend wine with silky tannins and refreshing acidity.
It opens with sweet and juicy notes of blackberry and black cherry,
and then it ends with a pleasant salty and savory hint.

FreeMark Abbey Cabernet Sauvignon, Napa Valley, CA

Express aromas of fresh boysenberry, blackberry, dark chocolate, all integrated with the
spicy sweetness of oak, cedar, cinnamon and a hint of black pepper.

Starter Choice

Signature

(VG, GF) **Sundara Antioxidant Salad**

Fresh Arugula | Blackberries | Raspberries
Red Onion | Candied Pecans | Blue Cheese
Wild Berry Vinaigrette

(V, GF) **Kale & Apple Salad**

Fresh Kale | Red Cabbage | Shredded Carrot
Granny Smith Apple | Walnuts | Champagne Vinaigrette

(VG, GF) **Caesar Salad**

Fresh Romaine | Shaved Parmesan | Croutons
Creamy Caesar Dressing

(VG) **Roasted Beet & Goat Cheese Bruschetta**

Sliced Baguette | Roasted Beets | Local Goat Cheese
Citrus Vinaigrette | Micro Basil

Wild Mushroom & Goat Cheese Flatbread

Wild Mushrooms | Mozzarella
Goat Cheese | Arugula

Steak & Bleu Cheese Flatbread

Sliced Sirloin | Bleu Cheese Crumbles
Sliced Red Onion | Balsamic Glaze

First Entrée Choice

(GF) **Petit Filet Mignon***

6oz Filet | Potato Puree | Steamed Asparagus
Whiskey Peppercorn Sauce

Shrimp Scampi

Linguini | Garlic Butter & White Wine Sauce
Crushed Red Pepper Flake | Shaved Parmesan

Second Entrée Choice

(GF) **Center Cut Pork Chop***

Grilled Pork Chop
Sweet Potato & Brussels Sprout Hash
Bourbon Apple Glaze

Chili Glazed Salmon*

Thai Chili Glaze | Wok Fired Green Bean

(VG, GF) **Vegetable Risotto**

Arborio Rice | Peas | Carrot
Asparagus | Summer Squash | Parmesan

Dessert Choice

(VG, GF) **Vanilla Crème Brûlée**

Vanilla Custard | Caramelized Sugar | Berries

(VG, GF) **Flourless Chocolate Cake**

Chantilly Cream | Fresh Berries

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS | V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

Tax & 20% service charge will be added to all orders.

**Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.*