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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*

\$150

Wine Choice

David Bynum Russian River Valley Pinot Noir, Sonoma County Vintage 2018

Shows accents of fresh-cracked white pepper to the dried red fruit and juicy finish offers vibrant forest floor notes and hints of hazelnut.

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.

Ravenswood "Zen Of Zin" Old Vine Zinfandel, CA

Wafting aromas of violet, toffee, and nutmeg are followed by notes of blackberry jam and ripe plum, while wisps of coffee and vanilla float effortlessly through the finish.

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.*