



## *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*

#### **Elouan Oregon Pinot Noir**

A beautiful dark scarlet in color, with aromas of dried cherries and blackberry, high fruit notes with hints of vanilla and clove spice. The flavors are structured and balanced with bright red raspberry and cherry, boysenberry jam fill the palate, complemented by subtle notes of white pepper.

#### **Boen Chardonnay, Santa Barbara, Sonoma and Monterey County, CA**

Aromas of nectarine, Meyer lemon mustard and toasted oak. Flavors of crisp green apple and persimmon and a stone-fruit. Well balanced and lively a tropical Chardonnay with a finish of fresh lemon custard pie.

#### **Fazi Battaglia Verdicchio**

Fresh, elegant and distinctive. Straw yellow in color with aromas of apple and pear. A rich palate with just a touch of minerality.

#### **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.*