



## *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.

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

Amoras 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.

**Boneshaker Zinfandel, Lodi County, CA**

Lushly textured and full-bodied with beautiful blueberry and blackberry flavors on fine-grained tannins. It has lightly spicy aromas, a mouth filling viscosity and long finish.

## Starter Choice

### Signature

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

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

(VG, GF) **Beet & Watermelon Salad**

Roasted Red and Pickled Beets | Fresh Watermelon Fresh  
Spinach | Honey Crisp Apple | Feta Balsamic Vinaigrette  
VEGAN OPTION SUBSTITUE FETA WITH CANDIED PECANS

(VG, GF) **Caesar Salad**

Fresh Romaine | Shaved Parmesan | Croutons  
Creamy Caesar Dressing

(VG) **Classic Bruschetta Bowl**

House Made Bruschetta Mix | Toasted Artisan Baguette  
Balsamic Glaze | Shaved Parmesan

**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.*