



## *Wine Dinner for Two*

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

*\$170*

## *Wine to Share*

### **Boneshaker Zinfandel, Lodi County, California**

This robust red has ripe red berry fruit flavors and spicy notes with aromas of dark cherry, blackberry spice, hints of leather and toasted oak.

### **Andrew Syrah, Paso Robles, California**

Pronounced flavors of dark berries, plum, cola, and toasted oak, with aromas of raspberry and black cherry.

### **Kylie Minogue Rose Prosecco, Veneto, Italy**

Elegant, lightly effervescent, and fruity, featuring notes of fresh strawberries and raspberries with a bright, crisp texture and a refreshing citrus finish.

### **Tormaresca Galafuria Rose, Italy**

Offers fruity and floral aromas, with notes of grapefruit, peaches, pomegranate, and lavender.

### **Oyster Bay Sauvignon Blanc, Marlborough, New Zealand**

Fragrant white peach, vibrant citrus with lingering lime zest and a creamy texture.

### **Conundrum White Blend, Wagner family, California**

Expect aromas of apricot, mango, honeysuckle, lemon blossoms and star fruit.

### **Boen Pinot Noir, Napa, California**

Brings aromas of dark plum and white pepper, dry Italian herbs with notes of cinnamon and clove spices.

### **David Bynum Pinot Noir, Russian River, California**

Flavors of red and black cherry, raspberry, strawberry, plum, and hints of spice and vanilla.

## Appetizer to Share

### (VG) Classic Bruschetta Bowl

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

### (SF) Tuna Tartare\*

Marinated Ahi Tuna | Avocado | Sweet Chili Aioli  
Wasabi Oil | Hawaiian Seaweed Salad  
Sesame Rice Crackers

### (VG) Margherita Flatbread

Tomato | Fresh Mozzarella | Balsamic Glaze | Micro Basil

### (VG) 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

## Salads

1 salad choice for each guest

### Signature

### (N, VG, GF) Sundara Antioxidant Salad

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

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

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

### (VG) Caesar Salad

Romaine | Shaved Parmesan | Croutons  
Creamy Caesar Dressing

## First Choice Entrée

### (GF) Braised Black Angus Short Rib\*

Garlic and Green Pea Risotto  
Rainbow Carrots & Broccolini | Red Wine Demi-Glace

### (GF, DF) Australian Lamb Chops\*

Coffee Rub | Sautéed Swiss Chard | Potato Gratin  
Pomegranate Molasses

## Second Choice Entrée

### (SF, GF) Faroe Island Grilled Salmon\*

Broccolini | Cauliflower Purée  
Blistered Tomato Relish | Lemon Butter Sauce

### (SF, SESAME, GF, DF) Sesame Crusted Ahi Tuna

Mango Slaw | Wakame Salad | Purple Ninja Radish  
Pickled Ginger Vinaigrette

### (V, DF) Plant Based Spaghetti and "Meatballs"

Plant Based "Meatballs" | Linguini | Signature Marinara  
Vegan Parmesan | Micro Basil

## Dessert to Share

### (GF) Seasonal Cheesecake

Delicate Cream Cheese Filling  
Gluten Free Buttery Graham Cracker Crust  
Seasonal Flavors

### (VG) Tiramisu

Espresso Soaked Lady Fingers  
Mascarpone & Cream Cheese Layers  
Dutch Process Cocoa Powder

### (N, VG) Mixed Berry Sundae

Vanilla Ice Cream | Berry Compote | Berries  
Whipped Cream | Pirolina Wafer

### (V, GF) Pineapple Upside-down Cake

Gluten Free Cake | Pineapple Liqueur Glazed Pineapple  
Coconut Milk Caramel | Maraschino & Amarena Cherries  
Dehydrated Pineapple

### (V, DF, GF) Sorbet

Lemon & Mixed Berry Sorbet  
Berries | Mint

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.