



WINE DINNER

Wednesday, April 10th

three-courses with wine pairing \$58

STARTER

Lemon Pepper Chicken Wing

lemon-pepper dry rub, herb salad with parsley, sage, marjoram & dill, charred herb vinaigrette

wine pairing:

CHARDONNAY, NOVELLUM, LANGUEDOC, FRANCE

MAIN

Braised Short Rib

crispy confit potato, pickled pearl onion, natural jus

wine pairing:

NERO D'AVOLA, PETRAIO, TERRE SICILIANE, SICILY, ITALY

SWEET

Sweet Potato Mousse

sweet potato, Italian meringue, blueberry

wine pairing:

ORANGE MUSCAT, QUADY ESSENSIA, REEDLEY, CA



LOOSEN BROS

VINTNERS SINCE 1976



BARBOURSVILLE
Vineyards



QUADY

*\$58 PRX FIXE PRICE PER PERSON, INCLUDES FOOD AND WINE PAIRING. \$42 FOR FOOD ONLY WITHOUT WINE.
NO SHARING PLEASE. TAX & GRATUITY NOT INCLUDED.

GLUTEN FRIENDLY MENU ITEMS DO NOT CONTAIN INGREDIENTS WITH GLUTEN, HOWEVER WE CANNOT GUARANTEE THERE WILL BE NO CROSS CONTAMINATION, AS OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT. PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS.