



WINE DINNER

Wednesday, April 17th

three-courses with wine pairing \$58

STARTER

Chicken Liver Mousse Dip

blackberry coulis, crispy shallot pickled fennel, pretzel rod

wine pairing:

CRÉMANT DE LOIRE, DOMAINE PAUL BUISSE, LOIRE VALLEY, FRANCE

MAIN

Pan Seared Rockfish

creamy hominy, cherry tomato, watercress herb salad

wine pairing:

PEITZ MANSUNG, SOUTHWEST MOUNTAIN VINEYARDS, KESWICK, VA

SWEET

Yogurt Parfait

seasoned yogurt, kiwi, seasonal melon, pineapple,
strawberries, candied pistachio, mint oil

wine pairing:

BAVA MOSCATO D'ASTI, 21, PIEMONTE ITALY



SOUTHWEST
MOUNTAINS
VINEYARDS

BAVA

*\$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.