



Wine Dinner

WEDNESDAY
AUGUST 28TH SEPTEMBER 4TH

three-courses with wine pairing \$48

STARTER

CREAMY SPINACH & ARTICHOKE SPREAD

crispy artichoke, herbs, country toast

*EXTRA DRY PROSECCO, MONTELLIANA,
TREVISO, ITALY*

MAIN

PAN ROASTED TROUT

parsnip & yukon potato mashed, pearl onion,
brown butter caper sauce

SAUVIGNON BLANC, TRAMIN, ALTO ADIGE, ITALY

SWEET

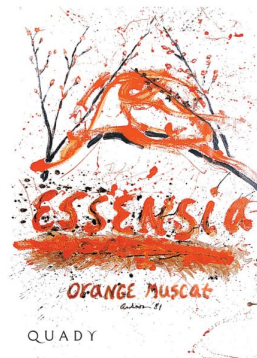
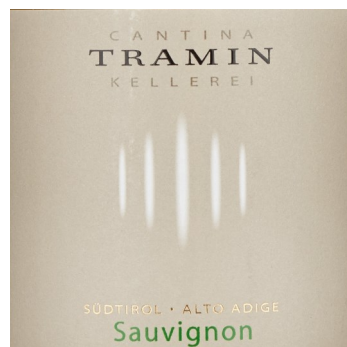
HOUSE-MADE BLONDIE

dark chocolate, black berries

*ORANGE MUSCAT, QUADY ESSENSIA,
MADERA, CA*



MONTELLIANA



**\$48 PRIX FIXE PRICE PER PERSON, INCLUDES FOOD AND WINE PAIRING. \$39 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.