



Dinner Menu

January 9th - February 6th

FIRST COURSE

A choice of one

Caprese Stuffed Mushrooms sautéed mushrooms stuffed with fresh mozzarella, cream cheese, sun dried tomatoes, basil, garlic and onion with balsamic reduction

Apothic Wines 'Winemaker's Blend', California

Crispy Calamari sweet thai chili sauce and garlic aioli

Ecco Domani, Pinot Grigio, delle Venezie, Italy

French Onion topped with gruyere cheese

Votre Sante, Pinot Noir, Sonoma

Local Arcadian Harvest Mixed Greens candied walnuts, grapes, sliced apples and raspberry vinaigrette

Kendall Jackson, Chardonnay, 'Vintner's Reserve', California

SECOND COURSE

A choice of one

Roast Prime Rib of Beef seasoned and slow-roasted, served with au jus creamy horseradish sauce, baked potato and fresh seasonal vegetables

Murphy Goode, Cabernet, California

Parmesan Crusted Chicken tomato caper relish, mashed potatoes, seasonal vegetables

La Crema, Chardonnay, Monterey, California

Drunken Shrimp Diablo Fettuccine sautéed shrimp in butter with garlic, shallots and spicy diablo sauce served over fettuccine and topped with parmesan cheese and fresh basil

Sophia Coppola, Rosé, Monterey

THIRD COURSE

A choice of one

New York Cheesecake

Double Chocolate Fudge Cake

Sparkling Wine

\$39 PER PERSON
WINE PAIRING | \$15 PER PERSON

Not including tax and gratuity