



Wine and Dine Wednesday

August 19, 2015 6:30 pm

First

Baby Green Salad

poached pear, gorgonzola, walnut, herb vinaigrette

Brancott Estate Sauvignon Blanc 2014, New Zealand

Second

Bruschetta

braised chickpea, melted leeks, chili

Eroica Riesling 2012, Columbia Valley, Washington

Main

Lamb Ragout

slow roasted lamb shoulder, wild mushrooms

parmesan polenta

Northstar Merlot 2011, Columbia Valley, Washington

Crostata

baked goat cheese, sundried tomatoes, pesto

Barossa Valley Estate GSM 2013, Australia

*\$29.50 per person, plus tax and gratuity
please, no substitutions*