



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*