

Wine and Dine Wednesday February 26, 2014 6:30 pm

First

Salmon Tartine house cured salmon, radish, watercress, aioli **Sofia Blanc de Blancs N/V**

Second

Beet Salad goat cheese, walnuts, tarragon, pickled onion **Director's Cut Sauvignon Blanc 2012**

Main

Steak Frites top sirloin, hand cut fries caramelized shallots Coppola Claret 2011

Dessert

Chocolate Marshmallow chocolate, marshmallow, coconut Coppola Zinfandel 2011

\$27.50 per person, plus tax and gratuity please, no substitutions