

Wine and Dine Wednesday Megan's Special Selections October 17, 2012, 6:30 pm

First

Fried Calamari semolina-dusted calamari in a white wine beurre blanc Domaine Clair Moreau Muscadet 2011

Second

Roasted Butternut Squash Risotto with mascarpone and parmesan Herman Moser Gruner Veltliner 2010

Main

Roasted Lamb with braised escarole, stewed white beans and lamb jus Arenal Carmenere 2010

Dessert

Devil's Food dark chocolate sponge cake cherry reduction Durigutti Bonarda 2009

\$27.50 per person, plus tax and gratuity