

Wine and Dine Wednesday October 7, 2015 6:30 pm

First

Poached Shrimp avocado mousse, passion fruit puree, black sesame Santa Cristina Campogrande Orvieto 2013

Second

Miso Soup braised beef, mushrooms, pickles, soft poached egg Zenato Valpolicella Superiore 2012

Third

Roast Breast of Chicken

pureed and sauteed squash, sage brown butter, roasting juices Gundlach Bundschu Gewürztraminer 2013

Dessert

Lemon and Olive Oil Pound Cake lemon curd, whipped cream Selbach Riesling 2014

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