



Wine & Dine Menu

\$79/couple \$39.50/ single
(menu subject to change)

Appetizer

(Choose One)

Baked French Onion Soup

Bread Crouton, Muenster & Swiss

Half Chiara Salata di Casa

Baby Greens, Oil Poached Tomatoes, Olives,
Crispy Chick Peas, Crumbled Feta, Pepperoncini,
Shaved Cucumber, Red Wine & Oregano Vinaigrette

Half Spinach & Frisée Salad

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette

Main Course

(Choose One)

Hand-Crafted Potato Gnocchi Bolognese

Red Wine Braised Pork Shoulder & Beef Shortrib, Sheep's Milk Pecorino

Du Breton Farms Center Cut Pork Chop

Pomegranate-Maple Glaze, Crispy Pork Belly Polenta, Charred Green Beans

Herb Crusted Free Range Chicken Breast

Mushroom, Pearl Onion & Pinot Noir Reduction,
EVOO Mashed Potatoes, Roasted Baby Carrots

Dessert

(Choose One)

House-Made Ice Creams

House Made Sorbets

Petite Sweets Plate

Bottle of Wine

(Choose One)

Celestin Blondeau Sauvignon Blanc, Loire Valley, France

Portillo Malbec, Valle d'Uco, Mendoza, Argentina

Wine & Dine Menu Available Sunday & Tuesday - Thursday