



Wine & Dine Menu

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

Appetizer

(Choose One)

Baked French Onion Soup

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 Boar & Beef Shortrib, Sheep's Milk Pecorino

Molasses Basted Grilled Carolina Pork Tenderloin

Smoked Peach & Vidalia Onion Compote, Sharp Cheddar Hominy Grits,
Ham Hock Braised Greens

Crispy Pressed Half Giannone Free Range Chicken

Gingered Chantenay Carrot Purée, Creamed Spring Leeks, Lemon-Thyme Jus

Dessert

(Choose One)

House Made Ice Creams

House Made Sorbets

Bon Bon Plate

Bottle of Wine

(Choose One)

Celestin Blondeau Sauvignon Blanc, Loire Valley, France
Portillo Malbec, Valle d'Uco, Mendoza, Argentina