

# Menu À Prix Fixe Dinner

For parties of six or less. Available Tues - Fri 4 - 5:15/8:15 - 9:00, Sat 4 - 5:15/8:15 - 9:30, Sunday 4 - 5:15

2 Course—\$34 3 Course—\$40

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and any one or two non-entrée items.

## Appetizers

### Fried Calamari / Calmars Frits

Battered and fried with Winter greens, a spicy paprika, garlic and saffron aioli and fried chickpeas (Andreas Diehl Gewurztraminer)

### Local Organic Veal Pâté / Pâté de Veau

Veal pâté with pistachios, cranberry orange shallot relish, celery root remoulade and pain d'épices crostini (La Porte de L'Abbaye Pouilly Fumé)

### Scallops / Poêlée de Noix de St Jacques

Seared with cider braised Winter greens and shallots, a butternut squash puree and spiced pecans (Chateau St. Michelle Chardonnay)

## Soup

### Soup of the Day / Soupe du Moment

Announced daily

## Salads

### \*Stacked Caesar / Tour de Salade César

With free-range hard boiled egg, marinated tomatoes, white anchovies and a crouton (Brancott Sauvignon Blanc)

### Winter Fruit Salad / Salade aux Agrumes

Orange, blood orange and grapefruit supremes, pomegranate arils, avocado, cashews, garden romaine and a \*Honey Ginger Balsamic vinaigrette (Ipsum Verdejo)

### Spinach and Pancetta Salad / Salade aux Épinards et à la Pancetta

Warm local & organic pancetta, white beans, roasted tomatoes and peppers, Pecorino Romano, olive bread croutons and a spicy olive and \*Roasted Garlic Oil dressing (Michele Chiarlo Barbera D'Asti)

## Plats Principaux

### Vegetable Polenta / Polenta aux Légumes

Wild mushroom and leek polenta cake with wilted spinach, smoked gruyere, Brussels sprouts, Winter squash with roasted shallots and a porcini soubise sauce (Bogle Pinot Noir)

### Braised Pork Shoulder / Épaule de Porc Braisée

Chili rubbed pork shoulder with red onion and sage derby grits, broccolini and a Chile rojo sauce (El Circulo Rioja)

### Spanish Seafood and Chorizo / Fruits de Mer et Chorizo

House made chorizo, mussels and shrimp with saffron rice stuffed piquillo peppers, roasted fennel, onions and tomatoes and a Romesco sauce (El Circulo Rioja)

## Dessert

Any of our Special Selections from our House-Made Dessert Tray

*The Wine Tastings, suggested with each dish, are \$6 each for a 3 Ounce pour. Full glasses are also available.*

\*item is from  **SECOLARI** ®The gift of artisan oils, vinegars & other enrichments

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.