



## Wine & Dine

\$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 Cucunber, Red Wine & Oregano Vinaigrette

Half Spinach & Frisée Salad

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette

### Entrée

*Choose One*

Hand-Crafted Potato Gnocchi Bolognese

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

Sweet Soy Basted Du Breton Farms Pork Chop

Honey Glazed Turnip, Green Bean & Apple Melange

Gingered Sweet Yam Gratin

Skillet Roasted Free Range Giannonne Chicken

Paprika Rub, Creamed Leeks, Tasso Ham Stewed Runner Beans

### Dessert

*Choose One*

House Made Ice Creams

House Made Sorbets

Bon Bon Plate

### Bottle of Wine

*Choose One*

Barone Fini Pinot Grigio, *Valdadige, Italy*

Colores del Sol Reserva Malbec, *Mendoza, Argentina*

*Available Sunday, Tuesday, Wednesday & Thursday Evenings*