



## Wine & Dine

\$79/couple \$39.50/single

*(Menu subject to change)*

### Appetizer

*Choose One*

Baked French Onion Soup

Muenster & Swiss

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

Maple Brined Du Breton Farms Pork Chop

Mashed Parsnips, Caraway Scented Red Cabbage, Cranberry Demi

Herbed Roasted Free Range Statler Chicken Breast

Local Baby Tuscan Kale, Papas Bravas, Sauce Romesco

### Dessert

*Choose One*

House Made Ice Creams

House Made Sorbets

Assorted Cookie 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*