



Winter Restaurant Week Lunch 2017

Cream of Cauliflower Soup
crispy prosciutto

Winter Chicory Salad
Candied walnuts, dry cranberry, pickled pears, cider vinaigrette

Sea Bream Crudo
Blood orange, fennel salad

Pork Loin Sandwich
Apple chutney, red cabbage

Pan Roasted Sea Bass
Escarole, cannellini beans, chorizo

Garganelli Pasta
Short rib ragu, calabrian chilies, parmesan cheese

Chocolate Cheese Cake
Blueberry compote

Carrot Cake
Raisin coulis, cinnamon ice cream

Trio of Ice Creams
Chocolate, pistachio, strawberry

Featured Wines

<i>Matthew Fritz, Sauvignon Blanc, Sonoma 2014</i>	<i>9/36</i>	<i>Matthew Fritz, Pinot Noir, Sonoma, 2014</i>	<i>10/38</i>
<i>Lorenza Rose, Sonoma, 2015</i>	<i>10/38</i>	<i>Domaine Bruno Defeu, Bourgueil, 2012</i>	<i>10/38</i>
<i>Red Car Rose, Sonoma, 2015</i>	<i>9/36</i>	<i>Noble Tree, Cabernet Sauvignon, Napa, 2014</i>	<i>11/45</i>
<i>Domaine Gerard Millet, Sancerre, Napa, 2015</i>	<i>12/50</i>	<i>Chateau Mille Anges, Bordeaux, 2011</i>	<i>14/56</i>