

Wine & Dine

a three course dinner for two, with a bottle of wine
\$69

Starter

CARROT-GINGER BISQUE

marcona almond crumble

or

APPLE & ROASTED BEET SALAD

*baby spinach, goat cheese, candied walnuts,
sundried cranberries, balsamic vinaigrette*

Entrée

GRILLED PACIFIC SWORDFISH

*quinoa pilaf stuffed piquillo peppers, garlic grilled broccolini,
sherry-sage beurre blanc, balsamic reduction*

or

PAN ROASTED PORK PORTERHOUSE

*duck prosciutto brussels sprouts,
green chile brie mashed potatoes, bourbon demi-glace*

Dessert for Two

FRIED BERRY-CHEESECAKE CHIMICHANGA

almond brittle, whipped cream

Executive Chef Myles Lucero



William Hill Central Coast Chardonnay 2018
This Chardonnay offers aromas and flavors of tropical fruit, followed by touches of brown spice and citrus. This is a well-integrated wine and has excellent acidity and a creamy mouthfeel.



Crios de Susana Balbo Malbec 2018
A fresh, pure expression of the varietal, with aromas of violets, cherries, mocha and spice. Juicy tannins and balanced acidity complement perfectly ripe red fruit flavors, while a subtle hint of oak adds complexity.

Librandi Ciro Bianco is made from 100% Greco Bianco, a grape brought to Calabria by the ancient Greeks; it has aromas of peaches and citrus fruits with undertones of herbs and flowers with zesty acidity on the palate and a long finish.



\$10 Upgrade

Librandi Ciro Rosso Classico Aromas of red fruits and spice complement undertones of cranberries, wild berries, and plums. On the palate, ripe tannins and substantial body make for an incredibly rich, yet easygoing red wine.



\$20 Upgrade



Little James Basket Press Jeune Solera 2019 combines a broad array of varietal Grenache traits: softness, red fruit, and vibrancy with a dash of power, length, and structure. Aromas and flavors of cherries, strawberry compote, and gingerbread.