



Monday, December 11, 2017

SOUP:

French onion soup topped with cheese and crostini...6

Clams Appetizer: Sautéed Clams with tomatoes, artichokes and fresh herbs in a garlic wine sauce...12

FLAT BREAD: Marinara sauce, spinach, pepperoni and mozzarella cheese...9

RISOTTO OF THE DAY:

Sautéed Chicken with peas, mushrooms and tomatoes in a garlic cream parmesan sauce, tossed with risotto...23

ENTRÉES:

Beef Tournedos with a mushroom red wine demi-glaze, served with mashed potatoes and broccoli...29

Roasted pepper and goat cheese Ravioli sautéed with roasted red peppers, spinach and plum tomatoes in a vodka cream sauce...20

Pan seared Cod Fillet with sautéed shrimp in a Mediterranean sauce, served with jasmine rice and sugar snap peas...25

Slow Roasted Half Duck with a red wine demi-glaze, garlic mashed potatoes and julienne vegetables...24

Bourbon-Nog...Evan Williams bourbon, Mt. Gay rum, vanilla, spices and fresh cream served shaken...12

Red Wine Feature

2015 NERO D'AVOLA
ITALY

\$36 Bottle / \$9 Glass

A deep ruby red wine with violet reflections in the glass. This wine displays fresh aromas of red and black berries. Well-rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices.

White Wine Feature

2016 BEYRA (PORTUGAL)

\$36 Bottle / \$9 Glass

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. Excellent as an aperitif, with appetizers, grilled fish and shellfish and to share with friends.