



Sunday, September 24, 2017

SOUP:

Chicken, vegetable tortellini...6

FLAT BREAD: Pepperoni, red onions, spinach, marinara and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled chicken sautéed with spinach, artichokes and plum tomatoes in a saffron parmesan cheese cream sauce tossed with risotto...24

ENTRÉES:

Pan seared Duck Breast with a dried cranberry red wine sauce, roasted white sweet potatoes and garlic spinach...24

Pan seared Rainbow Trout with olives, cherry tomatoes and capers in a white wine lemon sauce, broccoli and jasmine rice...23

Braised Beef stuffed Ravioli tossed with spinach and mushroom Bolognese ragout...20

Grilled marinated Rack of Lamb with a rosemary red wine sauce, horseradish mashed potatoes and grilled vegetables...29

TRY OUR CALIFORNIA ROSE!

Royal Court...Crown Royal, fresh house sour mix and a float of Grahams 10 year Port served on the rocks...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.