



Sunday, May 26, 2019

SOUP: Chicken and Vegetable soup...6

FLAT BREAD: Garlic sausage, caramelized onions, mushrooms, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken sautéed with heart of palm, corn, leeks and diced roma tomatoes in a parmesan cheese cream sauce tossed with risotto...25

ENTRÉES:

Swordfish Piccata: Pan Sautéed Swordfish with capers, artichokes and lemon juice white wine sauce, spinach and jasmine rice...26

Roasted Vegetable Ravioli sautéed with caramelized onions, spinach and roma tomatoes with light gorgonzola cheese basil cream sauce...20

Roasted Semi Boneless Half Duck with a dried fig red wine sauce, roasted sweet potatoes and broccoli...25

Seafood Paella: Sautéed shrimp, clams, mussels, scallops, salmon, sausage and chicken with onions and peppers in a saffron broth over rice...30

Beef Tournedos: Pan seared Beef Tenderloin with wild mushrooms and red wine reduction, garlic mashed potatoes and sugar snap peas...30

~Elderflower Refresher ~ Muddled cucumber and mint with Vodka, Elder Flower, splash of lime juice, topped with soda water...11

Red Wine Feature

HAYES RANCH MERLOT (CALIFORNIA)

\$36 Bottle / \$9 Glass

Smooth and richly flavored with notes of black cherries, spices and mocha with an elegant finish.

White Wine Feature

**SANTA RIITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow in color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.