



Thursday, August 16, 2018

SOUP:

Cheese Tortellini with vegetables...6 (V)

FLAT BREAD: Bolognese sauce, caramelized onions, mushrooms and mozzarella cheese...9

RISOTTO OF THE DAY:

Lobster Meat sautéed with leeks, diced plum tomatoes and heart of palm in a light saffron cream sauce tossed with risotto...28

ENTRÉES:

Shrimp and Scallop Ravioli sautéed with caramelized onions, roasted sweet potatoes and peas in light parmesan cheese cream sauce...20

Pan Seared Cod Fillet with shrimp, roma tomatoes, scallions, capers and olives in a white wine garlic sauce, jasmine rice and broccoli...25

Roasted semi boneless Half Duck with a dried fig red wine reduction, garlic mashed potatoes and sugar snap peas...24

Beef Tournedos: Pan seared Filet Mignon with a wild mushroom, sundried tomato and shallot red wine sauce, garlic mashed potatoes and julienne vegetables...29

~Berry Lemonade~ Stoli Blueberry and Raspberry Vodka, Berry Puree and Lemonade ...11

Red Wine Feature

NERO D'AVOLA
Sicily

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections in a 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

DIAMANTE RIOJA
SPAIN

\$36 Bottle / \$9 Glass

Pale yellow color with golden hues, it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate.

This wine pairs well with seafood and pasta dishes.