



Sunday, March 24, 2019

Shrimp Chowder...6 (GF)

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

RISOTTO OF THE DAY:

Pan seared Sea Scallops with mushrooms, peas and roma tomatoes in a light saffron gorgonzola cheese cream sauce, tossed with risotto...27

ENTRÉES:

Pan seared herb and Panko encrusted Sole Fillet with roasted red pepper coulis, jasmine rice and baby Bok choy...25

Grilled Lamb chops with rosemary red wine reduction, garlic mashed potatoes and green beans...24

Butternut squash Ravioli sautéed with roasted sweet potatoes, sundried tomatoes, caramelized onions and arugula in a light goat cheese cream sauce...21

Slow roasted semi Boneless Half Duck with dried fig red wine sauce, pea tomato risotto and broccoli...25

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

~ Drink Special ~ Titos Vodka, crème de cassis, ginger with and fresh lime juice...11~

Red Wine Feature

NERO D'AVOLA (SICILY)

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections, 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

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

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