



Now serving daily
5-7pm

Appetizer:

Choice of
Maryland Crab Cakes

Sautéed white lump crab meat finished with fresh mango salsa
and served with a house-made Tabasco aioli

Tomato and mozzarella Napoleon

Beef steak tomato and fresh milk mozzarella, basil, and a drizzle of extra virgin olive oil

Pinot Grigio ~ Palmina, Santa Barbara 2006

Entrée:

Choice of
Salmon



Pan-seared served with herb-roasted fingerling potatoes,
sautéed spinach and a chives beurre blanc

Madori Chicken

½ Boneless Free Range Chicken grilled served with spinach and mashed potatoes.

Finished in a Sauvignon Blanc Herb sauce

Pork Porterhouse

Grilled pork Porterhouse finished in a caramelized onion,
red wine reduction sauce. Served with Fingerling potatoes

Pinot Noir ~ Lafond, Santa Rita Hills 2006

Dessert:

Tiramisu

Layers of ladyfingers dipped in espresso and Mascarpone cheese,
topped with chocolate powder

Coffee, Decaf, Tea

*** \$35 per person – plus tax & gratuity ***

*** Pairing Wine - \$45 per person-plus tax & gratuity***