

DATE NIGHT and *Wine Tasting*


\$44.95
PER PERSON
Plus gratuity and tax



STARTER


BRAVO SALAD
with raspberry
vinaigrette

PAIRED WITH

 Sea Sun
Chardonnay

— OR —

GAZPACHO
(cold soup)

 Bonanza Cabernet
Sauvignon

APPETIZER

**PAN-SEARED
SCALLOPS**


with orange ginger glaze

PAIRED WITH

 Maso Canali
Pinot Grigio

— OR —

**FRIED GREEN
TOMATO CAPRESE**

 Greenwing
Pinot Noir

ENTRÉE CHOICE

PAN-SEARED HALIBUT

Tender, lightly crisp halibut served over
creamy risotto and fresh grilled asparagus.



PAIRED WITH
August Kessler Riesling



PORK OSSO BUCO

Slow-braised pork shank simmered in a rich
tomato, wine, and herb sauce until fork-tender,
served over creamy garlic mashed potatoes.



PAIRED WITH
The Walking Fool Red Blend

ESPRESSO-ENCRUSTED FILET MIGNON

Finished with compound butter. Served with roasted
fingerling potatoes and charred Brussels sprouts.




PAIRED WITH
Marchesi di Barolo


DESSERT CHOICE

CHOCOLATE MOUSSE — OR — **LEMON RASPBERRY CAKE**
with raspberry

PAIRED WITH

 Meomi
Pinot Noir

— OR —

 Seven Daughters
Moscato



RESERVE YOUR TABLE TODAY!
CALL 352.693.2008