



## **FEATURED WINES BY THE BOTTLE**

September 15<sup>th</sup> – September 24<sup>th</sup>

### **CHAMPAGNE & SPARKLING**

Brut, Gruet  
New Mexico NV  
42

Brut Rosé, Henriot  
France NV  
110

### **WHITE & ROSÉ**

Rosé, Château de Trinquedel  
Tavel, France 2014  
51

Chardonnay, Copain *Tous Ensemble*  
Anderson Valley, California 2014  
65

Sauvignon Blanc, *Illumination* by Quintessa  
Napa Valley, California 2013  
78

Bordeaux, Château Carbonnieux  
Pessac-Léognan, France 2013  
107

### **RED**

Zinfandel, League of Rogues *Rapscallion*  
Paso Robles, California 2013  
45

Pinot Noir, The Four Graces  
Willamette Valley, Oregon 2012  
64

Malbec, Luca  
Mendoza, Argentina 2013  
81

Cabernet Sauvignon, Frank Family  
Napa Valley, California 2013  
104

### **RESTAURANT WEEK**

44 per person

#### **APPETIZER**

##### **Oven Roasted Beet Salad**

Chili Vinaigrette, Pickles  
Goat Cheese Mousse

or

##### **Warm Green Asparagus Salad**

Fresh Heart of Palm, Prosciutto  
Mustard Dijon Microgreen

or

##### **Savory Mushroom Soup**

Ginger, Poblano and Parmesan

#### **ENTREE**

##### **Slowly Cooked Salmon \***

Roasted Spaghetti Squash, Pumpkin Seeds  
Soy-Yuzu Broth

or

##### **Roasted Organic Chicken \***

Fall Vegetables, Light Mustard Sauce

or

##### **Caramelized Prime Flat Iron \***

Piperade, Herbal Spinach, Crunchy Potato

#### **DESSERT**

##### **Mascarpone-Maple Trifle**

Cranberry, Pear, Toasted Pistachio

or

##### **Green Apple Cobbler**

Cinnamon Ice Cream

or

##### **Warm Chocolate Cake**

Caramel Ice Cream

\*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.