

Restaurant Month Menu

First Plate

Abalone Clam Chowder

2011 Clam Festival Winner

Tolosa Chardonnay 2009, No Oak, Edna Valley

Or

Iceberg Wedge

Croutons, jalapeno bacon, avocado, tomato and lime Caesar dressing

Per Bacco Pinot Grigio 2009, Santa Barbara

Second Plate

Grilled Petite Filet

Scallop potatoes, haricot vert and an onion mushroom ragout

Cambria Pinot Noir 2008, Santa Maria Valley

Or

Orange Glazed Salmon

Pan-fried risotto cake, Brussel sprouts tossed with prosciutto

Tangent Sauvignon Blanc 2009, Paragon Vineyard, San Luis Obispo

Last Plate

Pineapple Upside Cake

Cherry Crème Anglaise and vanilla bean ice cream

Firestone Riesling 2009, Vineyard Selection, Central Coast

Or

Mango Mousse

Coconut sauce, kiwi and dark chocolate

Claiborne & Churchill Douce Amie Orange Muscat

\$30 per person,

\$45 with wine

No coupons accepted

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