

Restaurant Month at The Galley – 2012

\$30 per person -- tax & gratuity not included

 "Celebrating Rhone Varietals" Optional Flight of Premium Local Wines -- \$15 per person

First Course

Choose One

Original Galley Clam Chowder

The same top-secret recipe we've been using since 1966!

Halibut & Shrimp Ceviche

Halibut and bay shrimp marinated with lime, cilantro, red onion, tomato, jalapeno

Insalata Molina

Mixed greens, arugula, pear, chopped nuts, crumbled blue cheese, mango vinaigrette

 **Wine Selection: Halter Ranch Viognier, Paso Robles, CA 2010**

Second Course

Choose One

Pan Seared Scallops

Tender scallops, pan-seared with white wine, shallots, garlic and butter

Fresh Naked Fish

Choose any of our daily selection of fresh fish

 **Wine Selection: Lone Madrone Points West White, Paso Robles, CA 2009**

Dessert

Choose One

Fruit Sorbet

House made with fresh fruit

Crème Brûlée

House-made with Grand Marnier!

 **Beckman Late Harvest Roussanne, Santa Ynez, CA 2009**