



Restaurant Month 2012

Three Courses \$30

Three Courses + Wine \$45

Award winning wines selected by our Sommelier, Chris Battles

Our Prix Fixe Menu changes on the Chef's whim
Please check back daily

First

Mixed Greens

Saffron Poached Pear, Stilton Crumbles,
Candied Almonds, Vanilla-Balsamic Vinaigrette

+

Roederer Estate Brut, N.V., Anderson Valley

Main Course

Pan Roasted Pork Loin

Buttermilk Potatoes, Escarole,
Bacon Demi Gastrique, Bleu Cheese Crumbles

+

2007 Kenneth Volk Pinot Noir, Santa Maria Valley

Third

Lemon Mousse

Fresh Berries

+

2011 Torbreck Muscat Blanc, Barossa Valley