



October 4-9 / October 11-16



Dinner

\$34

Appetizers

Choice of:

Antipasto Plate

italian cured meats and italian cheeses.

Baby Greens Salad

baby greens, crispy pancetta (italian bacon), mushrooms, gorgonzola cheese, glazed toffee walnuts & balsamic vinaigrette.

Seared Tuna & Tomato Risotto

seared tuna served with tomato risotto and a trio of special sauces
- balsamic reduction, lemon butter & fresh basil sauce -

suggested wine: Clos du Bois Pinot Noir \$10 glass; \$30 bottle

Entrees

Choice of:

Chicken Marsala

chicken breast with fresh mushrooms & marsala wine brown sauce made with veal stock.

Skirt Steak

grilled skirt steak, polenta fries & grilled vegetables, arugula salad with herbed vinaigrette.

Blackened Salmon

pan-seared salmon in lemon butter sauce served with pasta and vegetables.

suggested wine: Banfi Chianti \$13 glass; \$39 bottle

Desserts

Choice of:

Fresh Strawberries, Whipped Cream & Fresh Baked Cookies

Served with chocolate sauce.

Apple Crumble serve a la mode

caramelized apples, piled in a buttery tart shell, topped with a homemade old fashioned crumble.

Tiramisu

homemade sponge cake soaked with coffee and layered with sweetened mascarpone & marsala wine custard.

suggested wine: Pacific Rim Riesling \$8 glass; \$24 bottle

**Price is per person and excludes alcohol, tax & gratuity.*