

Wine Me Dine Me

(four courses paired with four wines)

(available Monday – Thursday, March 8 – 11)

First

“Toad in a Hole”

brioche with over easy dominion farms egg

asparagus and black truffle vinaigrette

Maison Champy, Chardonnay, Signature, Burgundy, FR, 2006

Fried Avocado

apple wood bacon, Texas grapefruit and feta puree

Domaine Carneros, Sparkling Brut, California, 2006

Second

Potato and Leek Soup

buttermilk blue cheese and chives

Hanzell, Chardonnay, Sonoma Valley, 2007

Third

Capellini Nero

house made angel hair pasta with calamari,

oven dried tomatoes, fennel and basil

Figini, Cortese, Gavi di Gavi, Piedmont, IT, 2008

Dominion Farms Chicken Pot Pie

baby spinach and root vegetables

Louis Latour, Pinot Noir, Marsannay, Burgundy, FR, 2007

Fourth

White Chocolate Pot de Creme

oregon huckleberries and mint

Quady, Essensia, Orange Muscat, California, 2006

Brazos Valley Horseradish Pecan Cheddar

apple and golden raisin chutney

Terlano, Pinot Grigio, Alto Adige, IT, 2008

\$39/person for food only

\$59/person for food paired with wines