

\$33 PRIX FIX MENU

AMUSE BOUCHE

BRUSCHETTA

FRESH MOZZARELLA, TOMATO, BASIL

SOUP OR SALAD

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

CHERRY TOMATOES, PINE NUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTREE

WILD MUSHROOM RISOTTO

FRESH WILD MUSHROOMS, TRUFFLE OIL, PECORINO ROMANO

SUGAR PIE PUMPKIN RAVIOLI

FRESH ZUCCHINI, CROOKNECK, & BUTTERNUT SQUASH, FRESH SAGE-BROWN BUTTER SAUCE

CABERNET BRAISED LAMB SHANK

PECORINO CHEESE POLENTA, EGGPLANT, ROASTED PEPPERS, TOMATO RATATOUILLE, ROASTED GARLIC DEMI-GLACE

OAK FIRE BAKED PAELLA

GULF SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

DESSERT

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

SEASONAL CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

MEYER LEMON TART

SHORTBREAD CRUST, MEYER LEMON CURD

PUMPKIN CHEESECAKE

GRAHAM CRACKER CRUST, FRESH WHIPPED CREAM

...AND WITH A GLASS OF WINE, \$39

CHATEAU ST. JEAN CHARDONNAY, SONOMA, 2006

COLUMBIA CREST 'H3' MERLOT, HORSE HEAVEN HILLS, WASHINGTON, 2006

DRUSIAN PROSECCO DI VASDOBBIADENE, VENETO, ITALY, NV

SAVE-THE-MUSIC-SANGRIA - RED WINE, TRIPLE SEC, ORANGE JUICE, PINEAPPLE JUICE, BRANDY FLOAT