

RESTAURANT WEEK 2022 SPECIALS

WINE BOTTLE SPECIALS

SEGURA VIUDAS <i>MV, SPARKLING BRUT, CAVA, SPAIN</i>	\$20.22
VOLKER VON DONABAUM <i>2020, GRUNER VELTLINER, AUSTRIA</i>	\$20.22
CHÂTEAU GRAND BÂTEAU <i>2021, SAUVIGNON BLANC, BORDEAUX, FRANCE</i>	\$20.22
ANTOINE OGIER, ARTESIS <i>2018, SYRAH BLEND, CÔTES-DU-RHÔNE, FRANCE</i>	\$20.22
MONASTERIO DE LAS VIÑAS <i>2019, GARNACHA / TEMPRANILLO, CARIÑENA, SPAIN</i>	\$20.22

APPETIZER SPECIALS

FRESH FIG CGF FRESH FIG, PURPLE HAZE GOAT CHEESE, SABA, SERRANO HAM, FIG JAM, ROSEMARY CRISP	\$20.22
SAUTÉED TRUFFLE GNOCCHI EXOTIC MUSHROOMS, BRAISED OXTAIL, WATERCRESS, BEURRE BLANC	\$20.22
SEARED SEA SCALLOPS BRAISED GREENS, BACON, CHANTERELLE MUSHROOM CREAM	\$20.22

DESSERT SPECIALS

ENJOY SELECT DESSERTS WITH THE PERFECT PAIRING WINE FOR JUST \$20.22

CRÈME BRÛLÉE FLAMBÉE GF <i>GRAND MARNIER MACERATED BERRIES</i> <i>PAIRING: 2015 CLOS DADY SAUTERNES</i>	\$20.22
BOURBON CHOCOLATE MOUSSE BOMBÉ GF <i>PISTACHIO ICE CREAM, MARASCHINO CHERRY, BOURBON SAUCE</i> <i>PAIRING: 2018 LA TOUR VIELLE 'RIMAGE' BANYULS</i>	\$20.22
WARM APPLE-DATE CAKE À LA MODE <i>HOT COGNAC BUTTER SAUCE, PECAN TUILE</i> <i>PAIRING: TAYLOR FLADGATE 10 YEAR TAWNY PORT</i>	\$20.22