



All American Wine Dinner

All 4 Courses for \$50

Roasted Pork Loin – Panko crusted, oven roasted pork loin, served with a white wine & Boetjes sauce. Served with a garbazo bean, cilantro, & lime salad. Paired with Matanza's Creek Sauvignon Blanc from California. The Acidity of this Sauvignon Blanc with the bright sauce on the pork and the fresh, citrus salad.

Cream of Basil soup – This warm savory delight has a cream base loaded with fresh flavorful basil served with grilled baguette, paired with H3 Columbia Valley Chardonnay. Here the oaky notes of the chardonnay will bring out the richness of the cream soup.

Beef Skewers – Sirloin beef marinated, skewered and grilled, served with a Thai chili dipping sauce and roasted purple potatoes, paired with Primarius Pinot Noir from Oregon. This ripe and juicy fruit forward Pinot Noir will make these skewers melt in your mouth.

Chocolate Poke Cake – Ooey Gooey moist and amazing chocolate poke cake paired with Cline Late Harvest Mourvedre from California. This sweet wine will perfectly compliment the chocolate and finish the meal on just the right note.