



Three amazing courses paired with world class red wines \$49.95 (get food with mocktails for \$40.95)

By reservation only April 17th at 6pm

Salad

Strawberry Spring Salad

Spring mix tossed in a champagne vinaigrette with sliced strawberries, roasted pine nuts, feta cheese & nasturtium blossom.

Butter Pinot Noir – Butter Pinot Noir is juicy, lush and very-berry bright. The grapes are cold-soaked prior to fermentation to preserve vivid, red-fruit aromas of ripe strawberry & Bing cherry. Aging on French oak builds subtle depth adding vanilla spice with a lovely, velvety finish.

Entree

Chicken & Artichokes

Grilled chicken breast with tender artichoke hearts, with an onion Soubise, served with wilted garlic spinach, & roasted rosemary potatoes.

Meiomi Red Blend - Each of the vineyards chosen for this wine offers the best expression of its respective appellation, carefully blended to achieve balance, complexity, & richness of flavor, with notes of berries, currants, & mocha.

Dessert

Peaches & Cream Crepe

A sweet thin crepe with a peach & whipped cream filling, gently warmed and drizzled with chef's raspberry coulis.

Rosa Regale Sparkling Red- Fresh raspberries, with crisp acidity, enticing the palate with an initial softness, graduating to a clean & dry finish.