

Fall Flavors Wine Dinner

THURSDAY 10/15 AT 6PM

3 COURSES PAIRED WITH WINE SAMPLES FOR \$45.95

(\$40.95 WITHOUT WINE)

First

PUMPKIN & SAUSAGE SOUP

Our famous recipe is the perfect match for savory Pumpkin & Sausage, will set your palette up for fall.

Paired with **Torres "Sangre de Toro" Red Blend** Crafted in Spain, this blend is made with the finest Mediterranean grapes with the traditional earthy Spanish character, & delivers vibrant, warm flavors.

Main

CORNEBEEF SUPPER

Our slow roasted corned beef will melt in your mouth. The vibrant flavors of the brined beef will really compliment the bold flavors of the Malbec, served with a twice baked potato & grilled asparagus.

Paired with **Clos de Mendoza Malbec** Crafted in Argentina this wine is filled with forest fruit & black cherry aromas with hints of graphite & spice. Concentrated on the palate with firm tannins, fresh acidity & a long finish.

Finale

CINNAMON MAPLE PECAN CREPE

Sweet thin crepe with Pumpkin spice cream cheese filling, topped with a Maple Cinnamon Caramel sauce with roasted pecans.

Paired with **Octopoda Cabernet Sauvignon** Crafted in Napa Valley, California, this wine has aromas of raspberry & lavender layered with vanilla & toffee. Fruit coats the palate with notes of mocha on the finish.

