

Chef Giacomo's Sustainable Three Course Dinner

Week of November 11th, 2008

~ First Course ~

Soup of the Day

or

Portobello Mushroom Soup

or

Baby-Rocket Arugula Salad

feta cheese, toasted pine nuts, blended olives, oregano vinaigrette
2007 FOLIE A DEUX, "Menage a Trois", California

~ Main Course ~

Grilled Breast of Chicken

butternut squash & pistachio biscuit, haricot verts & shallot jus
2005 BERINGER, Chardonnay, Napa Valley

Pan-Roasted Tilapia

crispy dill spatzle, blistered grape tomatoes, peas, roasted red pepper coulis
2007 EMMOLO, Sauvignon Blanc, Napa Valley

Grilled Loin of Pork

braised lentils, sautéed spinach, cinnamon & clove demi-glaze
2005 HULLABALOO, Zinfandel, Napa Valley

~ Dessert ~

Brûlée Buttermilk Pound Cake
Lemon poppy seed ice cream

or

Trio of Seasonal Sorbets
with fresh seasonal fruit

2006 FRITZ WINERY, "Late Harvest Zinfandel", Dry Creek Valley

\$38 per Person

Add Three-Course Wine Pairing ~ \$15 per person

*excluding beverage, tax and gratuity
no substitutions please*