

OUR CHEF TEAM

Thomas Ricci

Charles Olalia

Ryan Ellison

## SUNSET DINNERS

Served Daily From 500 to 700pm

(must be seated by 700pm)

**3 Course Menu \$25 with Wine Flight  
\$35**

### FIRST COURSE

#### **Chef's Seasonal Soup**

*Please Ask For Today's Selection*

#### **Scarborough Farms Sweet Lettuces**

*Fresh Cherries, Toasted Almonds, Balsamic Vinaigrette*

*With Goat Cheese Fritters add . 3.50*

### SECOND COURSE

#### **Pasta of the Day**

*Chefs Daily Creation*

#### **Free Range Roasted Chicken**

*Boneless ½ Chicken, Summer Vegetables, Fork Mashed*

*Yukon Potatoes, Caramelized Onion Jus*

#### **Local Pacific Sole**

*Potato Puree, Sautéed Bloomsdale Spinach, Lemon Caper Butter Sauce*

### THIRD COURSE

**Four Laver Pecan Carrot Cake . Vanilla Bean**

## WINE FLIGHTS

### CHARDONNAY

#### CALIFORNIA

LOLONIS, REDWOOD VALLEY '06 *ORGANIC*

#### CALIFORNIA

X WINERY, TRUCHARD/SANGIACAMO, CARNEROS '07

#### CALIFORNIA

FLORA SPRINGS, NAPA VALLEY '06

### WHITES IN BLOOM

#### VIOGNIER

COLD HEAVEN, VOGELZANG VINEYARD, STA. RITA '06

#### PINOT GRIS

RAPTOR RIDGE, WILLAMETTE VALLEY '08

#### RIESLING KABINETT

JOSEPH ROSCH, LEIWENER KLOSTER., MOSEL '07

### PORTUGAL REDS

#### ALENTEJANO

LOIOS, VINHO REGIONAL ALENTEJANO '07

*Tinta Roriz, Castelao, Trincadeira*

#### DÃO

GARRIDA, DÃO D.O.C. '06

*Tinta Roriz, Touriga Nacional, Jaen*

#### DOURO

QUINTA DO CRASTO, 'CRASTO' DUORO D.O.C. '06

*Tinta Roriz, Tinta Barroca, Touriga Franca,*

*Touriga Nacional*