



WINE COUNTRY RESTAURANT

**grand three course menu**

**salads**

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**elle caesar: crisp romaine hearts tossed in house-made caesar dressing  
and topped with parmesan cheese, ciabatta croutons  
and anchovy fillets**

**entrée (choice of)**

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**roasted “boneless” half chicken glazed with honey and lime, served with  
whipped potatoes and seasonal vegetables**

or

**gnocchi with house-made italian sausage, fresh mozzarella and tomato sauce**

or

**portuguese short ribs braised in cinnamon, mint and red wine  
over mashed red potatoes with braised cabbage**

or

**pan-seared ahi tuna over sauteed greens and spicy  
coconut-toasted almond rice topped with mango salsa**

**dessert (choice of)**

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**chocolate pate layers of dark chocolate, milk chocolate  
and fudge walnut brownie with whipped cream**

or

**trio of house-made sorbets**

or

**warm bread pudding with cinnamon, raisins and topped  
with bourbon cream sauce**

**iced tea, soda, coffee**

**\$39 per person  
plus 8.1% tax and 20% service charge**