

**Chef's Three Course
Dinner Friday and Saturday**

Soup or Salad

Chilled Summer Vegetable Gazpacho

With Bay Shrimp and Tortillas

Butter Leaf Salad

Bibb Lettuce, Baby Mixed Greens Grape Tomatoes

Entrée Choices

Wild Salmon Risotto

Sockeye Salmon, Wild Mushrooms, Local Oven
Dried Tomatoes, Asparagus and Pancetta

Portobello and Tenderloin Brochette

Beef Tenderloin, Baby Portobello and Sweet
Onion, Grilled and Served over Cous Cous
with a Wild Mushroom Demi

Yellowtail, Baja California Mexico

Griddled, Stir-Fried Vegetables, Indonesian Peanut Crisp,
Sweet Thai Chili Sauce

Blue Grenadier Port Nelson, New Zealand

Macadamia Nut Encrusted, served with Tropical Fruit Salsa,
Bay Shrimp and Beurre Blanc.

Dessert

Strawberry Parfait

Strawberry Sorbet with Fresh Berries
Topped with a Champagne Sabayon

Tropical Fruit Crème Brulee

Classic Vanilla Custard Scented with Key Lime, Topped
with Caramelized Sugar and Tropical Fruit Compote

\$29.95

Enjoy your Meal with a Glass of
a Brancott Sauvignon Blanc
for \$7.00

**Friday and Saturday
Half Price Wine Features**

*Enjoy any bottle with your
Chef's Three Course Dinner
for half off the listed price*

Menage a Trois White Blend

30

Estancia, Pinot Noir

40

Ecco Domani, Pinot Grigio

29

Coppola Diamond Collection

Cabernet Sauvignon

39

Kim Crawford Marlborough

Sauvignon Blanc

39

Don Miguel Gascon, Malbec

30

Chateau Ste Michelle, Riesling

31

Wild Horse, Chardonnay

40

Chateau St. Jean

Sonoma Chardonnay

39

Blackstone, Merlot

29