

**Chef's Three Course  
Weekend Dinner**

**Soup or Salad**

**Chilled Summer Vegetable Gazpacho**

With Bay Shrimp and Tortillas

**Butter Leaf Salad**

Bibb Lettuce, Baby Mixed Greens Grape Tomatoes

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**Entrée Choices**

**Seafood Risotto**

Seafood Risotto with Whitefish, Mussels, Local  
Tomatoes, Artichokes, Lemon and Basil

**Filet Medallion & Portobello Brochette**

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

**English Sole, Washington**

Roasted with Local Corn and Tomato Ragout  
and Creamy Porcini Polenta

**Lake Trout, Lake Huron**

Grilled with Shrimp,  
Ratatouille & Tomato Basil Vinaigrette

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**Dessert**

**Strawberry Parfait**

Raspberry Sorbet with Fresh Berries  
Topped with a Champagne Sabayon

**Blackberry and Peach Crème Brulee**

Classic Vanilla Custard Scented with Peaches and  
Blackberries, with Caramelized Sugar

**\$29.95**

Enjoy your Meal with a Glass of  
Washington Riesling, Chateau  
St. Michelle for \$6.00

**Friday and Saturday  
Half Price Wine Features**

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

**Columbia Winery**

**Cellar Master Riesling**

**33**

**Parducci**

**Sustainable White**

**30**

**Honig**

**Sauvignon Blanc**

**34**

**Wild Horse**

**Chardonnay**

**40**

**BV Coastal**

**Cabernet Sauvignon**

**29**

**Estancia**

**Pinot Noir**

**40**

**Laetitia**

**Pinot Noir**

**55**

**Kenwood**

**Zinfandel**

**36**