

# Restaurant Week



September 10th-15th  
\$40 Three Course Meal  
One item from each course

## Appetizer

### Burrata Bruschetta

Crisp ciabatta, fresh bruschetta, creamy burrata cheese, sweet basil pesto, lemon, arugula

*Pair with Angeline Chardonnay \$7*

### Calamari

Lightly battered and fried, hungarian and red peppers, spicy arrabiata and lemon aioli sauces

*Pair with Carmel Road Sauvignon Blanc \$10.5*

### Pork Carnitas Egg Rolls

Pork carnitas, hot peppers, gouda, fontina, hot honey sriracha sauce

*Pair with Murphy Goode Pinot Noir \$8.5*

## Entrees

### Wasabi Crusted Ahi Tuna

Seared hand cut Ahi tuna steak, toasted wasabi crust, served over sushi rice, zucchini, squash, carrot, red onion, edamame, red miso beurre blanc

*Pair with La Crema Rose \$10*

### Braised Short Ribs

Slow roasted beef short ribs, braised vegetables, roasted potatoes, red wine demi jus

*Pair with Tribute Cabernet Sauvignon \$7*

### Chicken Madeira

Chicken breast, parmesan egg batter, grilled asparagus, provolone, sweet madeira wine reduction, brown buttered farfalle pasta

*Pair with Murphy Goode Red Blend \$9*

## Desserts

**Cinnamon Cream Cheese Churros With  
Warm Glazed Apples**

**Pumpkin Tiramisu**