



Dine Around
Feb 17th – March 16th, 2012

Veal Rillete & Pistachio Terrine
Balsamic Marinated Kalamata Figs
Herb Salad & Fried Bread
Mission Hill 5 Vineyards Sauvignon Blanc

OR

Garbanzo Bean & Roasted Garlic Soup
Crispy Pancetta Croutons
Pickled Cider Apple
Mission Hill Reserve Chardonnay

OR

Hand Made Ricotta & Spinach Gnocchi
Charred Gem Hearts, Peas, Fresh Tomato & Oyster Mushrooms
Spicy Onion Cream
Monster Vineyards White Knuckle White

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Slow Cooked Pork
Capuchin Cabbage Tart
Marsala & Fresh Plum Ragout
Haywire Pinot Noir

OR

Seared Free Run Chicken Breast
Provolone, Basil & Prosciutto Stuffing
Roasted Root Vegetable Dumplings
Stewed Pepper Sauce
Poplar Grove Syrah

OR

Pan Flashed Squid with Pappardelle Pasta
Flat Leaf Parsley Pesto
Preserved Lemon & Braised Tomatoes
Mission Hill Reserve Shiraz

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House Made Ricotta Fritters
Chocolate Ganache Dip
Strawberry Salad
Poplar Grove Late Harvest Riesling

OR

Pear & Frangipane Tart
Marsala Sabayon
Espresso Gelato
Poplar Grove Late Harvest Riesling

OR

Organic Yogurt & Olive Oil Cake
Orange Butter Cream
Citrus Curd
Toasted Almond Ice Cream
Poplar Grove Late Harvest Riesling

\$30



Dine Around – Celiac Menu
Feb 17th – March 16th, 2012

Braised Pork Belly
with Roasted Apple Purée, Cracklings
with Toasted Hazelnuts
Monster White Knuckle White

Sable Fish Cioppino
with Smoked Tomato Broth
Fingerling Potatoes & Seasonal Vegetables
Monster Haywire Pinot Noir

Toasted Almond Panna Cott
with Fresh Berries and Rice Cookie Crumble
Prospect Ice Wine

\$30