

SUNDAY NIGHT ROAST

\$65 FOR TWO PEOPLE* | *Wine pairing additional \$22 per person**

TO START

CAESAR SALAD

Chopped romaine, roasted garlic dressing, shaved Parmesan,
oven dried tomato, sourdough crouton

Prosecco LaMarca, Veneto, Italy

OR

WINTER GREEN SALAD

Cucumber, tomato, sliced radish, choice of dressings

Prosecco LaMarca, Veneto, Italy

MAIN COURSE

Choose one entrée served family style

ROASTED STRIPLOIN

With merlot jus

2016 Cabernet Sauvignon, James Mitchell, Lodi, California, USA

OR

CHEF'S SELECTED MARKET ROAST

Ever-changing weekly roast – ask your server

ask your server for sommelier's selection

OR

ROASTED CAULIFLOWER

With rustic tomato sauce

2016 Sangiovese 'Remolè', Frescobaldi, Tuscany, Italy

Entrée served with roasted potatoes, seasonal vegetables and Yorkshire pudding

TO FINISH

CHEF'S DESSERT BOARD

With apple crumble, crème brûlée spoons, chocolate dipped cheesecake pops
with selection garnishes & sauces

2016 Late harvest Sauvignon Blanc, Errazuriz Estate, Casablanca, Chile

*TAXES AND GRATUITY NOT INCLUDED