

Wine Me Dine Me

(four courses paired with four wines)

(available Monday – Thursday, July 26 – 29)

First

Baby Spinach Salad

Warm bacon vinaigrette, spiced walnuts,
buttermilk blue and chopped egg

Atalon, Merlot, Napa, 2005

Diver Scallop

black eye pea ragout and tarragon

Louis Latour, Pinot Noir, Marsannay, Burgundy, France, 2007

Second

Caramelized Onion Soup

ciabatta crouton and aged white cheddar

*Moillard, Les Violettes, Grenache Blend,
Cotes du Rhone, France, 2008*

Third

Scottish Salmon

creamed leeks, pickled beets and english peas

Brooks, Janus, Pinot Noir, Willamette, Oregon, 2007

Charred Flank Steak

twice baked Yukon gold potato and demi glace

Rivera, Rupícolo, Montepulciano Blend, Puglia, Italy, 2006

Fourth

Bananas Foster

rum caramelized bananas, Texas pecans
and butter pecan ice cream

Solera 1847, Oloroso Dulce, Sweet Sherry, Jerez, Spain, NV

Brazos Valley Select

berry jam and frisee

Anderson's Conn Valley, Prologue, Cab Sauv, Napa, 2008

\$39/person for food only

\$59/person for food paired with wines