



Dinner specials

~ *Grilled salmon with almond rice pilaf and spinach with pine nuts ...* \$45

~ *Seared beef with fingerling potatoes and asparagus ...* \$56

Dessert specials

~ *Cannoli cake with candied lavender ...* \$14

~ *Creme brulee ...* \$13

Wine list

	6 oz	9 oz	Bottle
<i>WHITE WINES</i>			
<i>House white</i> <i>Dry with citrus notes reminiscent of grapefruit</i>	10	16	32
<i>Barone Ventoura</i> <i>Subtle honey notes with floral aromas</i>	12	18	40
<i>Val Feuillatte</i> <i>Bold, distinctive spice notes</i>			65



RED WINES

<i>Cherry Pie pinot noir</i> <i>It's very dry</i>	100
<i>Wrath cabernet sauvignon</i> <i>Bold and oaky</i>	110
<i>Turbell Estate Pinot noir</i> <i>Mellow for a pinot</i>	120
<i>Chappellet red wine blend</i> <i>Complex and subtle</i>	130
<i>Figgines petit merlot</i> <i>Mild and smooth</i>	140
<i>Long shadows pinot noir</i> <i>Smooth and oaky</i>	150
<i>Cellars Family merlot</i> <i>Sweet and sophisticated</i>	160
<i>Amazon pinot noir</i> <i>It's very dry</i>	100
<i>Joy cabernet sauvignon</i> <i>Bold and oaky</i>	110
<i>Nubell Family Estate Pinot noir</i> <i>Mellow for a pinot</i>	120



<i>Sedarait red wine blend</i> <i>Complex and subtle</i>	130
<i>Plums petit merlot</i> <i>Mild and smooth</i>	140
<i>Bright lights pinot noir</i> <i>Smooth and oaky</i>	150
<i>Attics Family merlot</i> <i>Sweet and sophisticated</i>	160
<i>Chapps red wine blend</i> <i>Complex and subtle</i>	170
<i>Peaches petit merlot</i> <i>Mild and smooth</i>	180
<i>Noon day pinot noir</i> <i>Smooth and oaky</i>	190
<i>Three Cousins merlot</i> <i>Sweet and sophisticated</i>	200

LIQUORS



40-year angler's brandy
Powerful and sophisticated

210

Mellet's gin
Pure and subtle

220

