



Seasonal Specials for December 2018

Prosciutto, Date and Goat Cheese Crostini

Four crostini, housemade date jam 9.99

December Starter Salad

ruby red grapefruit, oranges, avocado, pomegranate, feta,
spinach, citrus vinaigrette 8.99

Entrees

New York Steak with Port, Roquefort, and Roasted Grapes

10 oz New York, crumbled bleu, port wine sauce,
red and green grapes roasted with balsamic and rosemary;
house mashed potatoes and fresh vegetables 24.99

suggested wine pairing: Hedges CMS WA Cab-Merlot-Syrah blend 8.

Prawns "Marnier"

sautéed with oranges, orange brandy, poppy seeds;
served with coconut rice and fresh vegetables 22.99

suggested wine pairing: Maryhill WA Gewurraminer 7.

Chicken Roulade

stuffed with brie and spinach, basil cream sauce,
roasted red potatoes and fresh vegetables 19.99

suggested wine pairing: Columbia Crest Grand Estate WA Chardonnay 8.

Magenta Penne

roasted beet sauce with parmesan, sesame seeds, fresh mint
served with steamed broccoli 16.99

suggested wine pairing: Mark West CA Pinot Noir 7.