



Seasonal Specials for January 2019

Moules Farcies Appetizer Special

Mussels broiled on the half shell
crispy panko crumbs, garlic, parsley 8.99

Hummus and Vegetable Starter Salad

roasted garlic hummus, celery, carrots, broccoli and zucchini
with mixed salad greens, spicy ranch style dressing on the side 7.99

Entrées

Boneless Beef Short Ribs with Chimichurri Demi Glace

slowly braised to tender; classic demiglace infused with herbs, garlic, vinegar
house mashed potatoes and fresh seasonal vegetables 24.99

**suggested wine by the glass pairing: Louis Martini CA Cabernet Sauvignon 10.*

Pulled Pork Burrito con Tomatillo

grande flour tortilla; pulled pork, bell peppers, onions, tomatoes, Mexican rice
topped with fresh tomatillo sauce, cheddar and queso fresco, avocado, greens 15.99

**suggested drink pairing: Chanterelle Margarita on the rocks 11.*

Sugar and Spice Salmon

wild Alaskan Sockeye, spicy cocoa rub, Chinese mustard sauce on the side
coconut rice, fresh vegetables 19.99

**suggested wine by the glass pairing: Columbia Crest Grand Estate WA Chardonnay 8.*

Zucchini Puttanesca

(spiralized zucchini as alternative to pasta; may be prepared with traditional linguini on request)
garlic, tomatoes, Kalamata olives, capers, onions; anchovy garnish 15.99

**suggested wine pairing: Placido Italian Pinot Grigio 7.*