



Seasonal Specials for January

January Crostini

five crostini topped with shaved brussel sprouts, caesar dressing, parmesan, black pepper 7.99

Modern Waldorf Starter Salad

apples, oranges, grapes, pecans,
light apple vinaigrette, greek yogurt ribbons, light cinnamon 7.99

Entrées

Boneless Beef Short Ribs with Chimichurri Demi Glace

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

**suggested wine by the glass pairing: Louis Martini CA Cabernet Sauvignon 9.*

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 10.*

Asian Salmon Bowl

wild Alaskan sockeye filet; cucumber, green onions, sesame and avocado
over brown rice with soy wasabi vinaigrette and nori garnish 21.99

**suggested wine by the glass pairing: Beringer CA Chenin Blanc 7.*

Zucchini Puttanesca

(delicious, healthful 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 6.*