



Seasonal Specials for June

Summer Caprese Appetizer

watermelon, mango, mozzarella, fresh basil
balsamic vinegar, olive oil & sea salt 7.99

June Starter Salad

strawberries, feta, toasted almonds, red onion
spring greens, basil vinaigrette 7.99

Paniolo New York Steak

reduction of sherry, hoisin, garlic and soy sauce; grilled pineapple,
house mashed potatoes and fresh vegetables 24.99

**suggested wine pairing: Michael David CA Petit Petite 10.*

Salt & Pepper Prawns

cracked black pepper and sea salt dusting with panko crumbs;
sweet & spicy sauce for dipping; coconut rice, vegetables 20.99

**Suggested Wine by the glass Pairing: Maryhill WA Gewurtztraminer 8.*

Pork Loin with June Cherry Harvest Chutney

fresh cherries, granny smith apples, thyme, pinot noir & goat cheese,
roasted red potatoes and seasonal vegetables 18.99

**suggested wine pairing: Mark West CA Pinot Noir 7.*

Zucchini Patty Cakes

Two cakes, ribbons of choron (tomato-y béarnaise), bell pepper confetti;
Roasted red potatoes, carrots and asparagus 15.99

**Suggested Wine Pairing: Columbia Crest Grand Estate Chardonnay 7.*