



Seasonal Specials for November

Bacon wrapped Dates

stuffed with Marcona almonds, roasted, balsamic reduction drizzle 9.99

November Starter Salad

roasted brussel sprouts, butternut squash, onions and parsnips
over salad greens, balsamic vinaigrette
topped with crumbled goat cheese and lemon zest 8.99

Entrees

Bloody Mary Short Ribs

slowly braised boneless beef short ribs,
bloody mary tomato demiglace with fresh horseradish
house mashed potatoes and vegetables 24.99

suggested wine pairing: Louis Martini CA Cabernet Sauvignon 9.

Deep Dish Salmon Pot Pie

wild Alaskan sockeye, leeks, peas, carrots and mushrooms,
fresh thyme and dill cream sauce, baked under golden puff pastry 21.99

suggested wine pairing: Columbia Crest Grand Estate Chardonnay 7.

Butternut Squash Ravioli

butternut squash and parmesan filled ravioli,
sage cream sauce with white wine, garlic and shallots;
sprinkle of roasted Holmquist hazelnuts and crispy sage 19.99

suggested wine pairing: Columbia Crest Grand Estate Chardonnay 7.

Chicken Posole

Pulled chicken and hominy stew
with cumin, red chiles and all the trimmings
(avocado, cabbage, cilantro and radish, on the side) 16.99

suggested drink pairing: Chanterelle Margarita, hand shaken on the rocks 10.