



## Seasonal Specials for October

### Autumn Crostini

pumpkin purée, Mascarpone cheese, roasted and chopped Holmquist hazelnuts, fresh crispy sage, on four crostini 7.99

### October Starter Salad

shaved brussel sprouts, cranberries, pecans, gorgonzola, and pear topped with crispy shallots; maple balsamic vinaigrette 8.99

## Entrees

### Boneless Beef Short Ribs and Fall Mushrooms

slowly braised, assorted mushrooms, fresh thyme; house mashed potatoes and vegetables 24.99

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

### Salmon, Fennel, and Apples

sear-roasted Alaskan sockeye, coriander paprika rub, honey glazed fennel and granny smith apples; roasted baby red potatoes and vegetables 19.99

*suggested wine pairing: Beringer CA Chenin Blanc 7.*

### Pork Loin with Roasted Beets, Goat Cheese

four medallions sautéed with port wine, red and yellow beets, finished with crumbled goat cheese; house mashed potatoes and vegetables 19.99

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

### Pimento Macaroni and Cheese

diced ham, smoky gouda, sharp cheddar, cream cheese, pimentos under golden brown panko top (vegetarian version upon request) 16.99

*suggested wine pairing: Columbia Crest Grand Estate WA Chardonnay 7.*