



## Seasonal Specials for October

### Autumn Crostini

four, pumpkin, goat cheese, pepitas, crispy sage 7.99

### October Starter Salad

apples, oranges, grapes, dates, pecans  
light apple vinaigrette, leaf lettuce  
finished with Greek yogurt ribbons and dusting of cinnamon 8.99

## Entrees

### Top Sirloin and Wild Mushrooms

a modern beef stroganoff; grilled and sliced steak,  
assorted mushrooms (including chanterelles as available)  
caramelized onions, red wine sour cream demi glace, fettuccine 22.99  
*suggested wine pairing: Louis Martini CA Cabernet Sauvignon 10.*

### 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 8.*

### Jambalaya

Andouille sausage, prawns, roasted bell peppers, onions, tomatoes,  
Cajun seasoned rice 19.99  
*suggested wine pairing: Diseno Argentine Malbec 8.*

### Chicken Posole

Pulled chicken and hominy stew  
with cumin, red chiles and all the trimmings  
(avocado, cabbage, cilantro, lime and radish, on the side) 16.99  
*suggested cocktail pairing: Chanterelle Margarita, hand shaken on the rocks 11.*