

V I N T A G E

WINE.COCKTAILS.SMALL PLATES

R E S T A U R A N T W E E K

three courses \$40

- - - F I R S T - - -

choose two

Marinated Olives

Strawberry & Gorgonzola Crostini

Fig & Brie Crostini

Butter Beans

sherry vinegar, scallions, chili flakes, garlic, olive oil

Arugula Salad

grapefruit, fennel, pear, citrus vinaigrette

Baby Kale Salad

apple, radish, blue cheese, candied walnuts, burnt honey vin

Smoked Baby Beets

ginger goat cheese

Burrata

winter caponata, crostini

- - - S E C O N D - - -

choose two

Shoestring Fries

Fried Brussels Sprouts

bacon onion jam

Calamari

fresno chili peppers, red bell peppers, lemon garlic aioli

Buffalo Cauliflower

blue cheese crumbles, dill ranch

Mushroom Risotto

wild mushrooms, parmesan

Parisian Mac & Cheese

mornay cheese sauce, breadcrumbs

Meatballs

ground beef, parmesan, basil, garlic, tomato sauce

Sauteed Shrimp

herbs de provence, olive oil, lemon, garlic, grilled baguette

- - - T H I R D - - -

choose one

Creme Brulee or Bean2Bean Mocha Mousse

--- Featured Cocktail ---

"Hakuna Matata" Haku vodka, pedro ximenez sherry, kahlua, espresso