



Wednesday & Thursday Special
June 30th & July 1st, 2010

Dinner for Two + Bottle of Wine

\$45 Per Couple
Reservations Required

Neighborhood Night

Baja Style Fish & Shrimp Tacos

House made tortilla chips, tomatillo salsa, pan seared Atlantic cod, battered shrimp, shaved cabbage, Chef's crema de la casa and radish.

Flan - caramel custard dessert.

Wine Selection

Choose from any bottle on the list... First come, first serve.

Pomelo Sauvignon Blanc, Calistoga 2009

Epiphany Grenache Blanc, Santa Barbara County 2008

Zardetto 'Brut Reserve' Prosecco, Conegliano, Italy NV

Natalie's Cabernet Sauvignon, Yakima Valley Washington 2004

White Hawk Syrah, Santa Maria 2001

Premium Wine Selection

BV Pinot Noir, Carneros 2006 + \$11

Maquis Lien Red Blend, Colchagua Valley, Chile 2006 + \$9
Syrah / Carmenere / Cab Franc / Petit Verdot

Olin Cabernet Sauvignon, Sonoma County 2006 + \$19

As a courtesy to other diners, please set cell phones and pagers to silent.

Gratuity of 18% will be added to parties of six or more

Corkage fee waived on Wednesdays
30% off restaurant wine list on Thursdays

Executive Chef / General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg