



Wednesday & Thursday Special  
July 7<sup>th</sup> & July 8<sup>th</sup>, 2010

Dinner for Two + Bottle of Wine

**\$45 Per Couple**  
Reservations Required

## Neighborhood Night

### Roasted Lamb Loin

Grilled marinated vegetable and wild rice, red currants, basil, cherry gastrique, home made sweet potato fries.

### Wine Selection

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

**Pomelo** Sauvignon Blanc, Calistoga 2009

**Martin Codax** Albariño, Rias Baixas, Spain 2008

**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