



Wednesday & Thursday Special
July 21st & July 22nd, 2010

Dinner for Two + Bottle of Wine

\$45 Per Couple
Reservations Required

Neighborhood Night

Roasted Petaluma Chicken

Fresh marjoram, bacon and a cider glaze, grilled marinated vegetables from the Chef's garden, organic brown rice.

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

Feraud Brunel Côte du Rhône Villages, Rhône, France 2007 + \$9

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

