

# ENOTRIA

*Restaurant & Wine Bar*

## Prix Fixe Dinner Menu

**\$43 Per Person**

+ 12 Wine Pairing

No Substitutions Please

### **First Course**

**Cream of Asparagus Soup** chives, goat cheese crostini  
**Gruet 'Brut' New Mexico, NV** ~ wine pairing

### **Second Course**

**Seared Day Boat Scallop** hedgehog mushrooms, white truffle oil, tarragon-lemon beurre blanc  
**Epiphany Grenache Blanc, Santa Barbara 2008** ~ wine pairing

### **Third Course**

**Crispy Duck Breast** sweet potato stuffing, braised chard, pinot-pomegranate reduction  
**Fort Ross 'Symposium' Pinot Noir / Pinotage, Sonoma 2006** ~ wine pairing

### **Fourth Course**

**Blood Orange Sorbet**

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 of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes    Wine Director ~ Chad Seaburg