

# ENOTRIA

*Restaurant & Wine Bar*

## Prix Fixe Dinner Menu

March 4<sup>th</sup> - 6<sup>th</sup>, 2010

Thursday, Friday & Saturday

### 4 Courses ~ \$43 Per Person

+ 12 Wine Pairing

No Substitutions Please

#### First Course

**Cream of Asparagus Soup** chives, cream friache  
**Gruet 'Brut' New Mexico, NV** ~ wine pairing

#### Second Course

**Seared Day Boat Scallop** potato pancake, 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  
**Cazar Pinot Noir, Russian River Valley 2008** ~ wine pairing

#### Fourth Course

**Vanilla Bean Panna Cotta** hazelnut crème anglaise

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