

ENOTRIA

Restaurant & Wine Bar

Prix Fixe Dinner Menu

\$45 Per Person

No Substitutions Please

First Course

Sautéed Squid roasted garlic, garden basil, stewed tomatoes

Second Course

Warm Spinach Salad Washington apples, Point Reyes blue cheese, shallots, bacon sherry vinaigrette

Third Course

(Please Choose One)

Estancia Strip Loin parsnip puree, baby carrots, spinach, mustard demi

Daily Fish AQ

Pan Roasted Rock Hen sweet potato gratin, organic spinach, natural pan jus

Scallop Risotto bay scallops, basil infused risotto, tomato, peas

Fourth Course

Orange Zest Panna Cotta citrus crème anglaise, fresh berries

As a courtesy to other diners, please set cell phones and pagers to silent.
Split plate charge of \$5 for all entrées. Some dishes cannot be split.

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
Chef De Cuisine ~ Christian Sieck