

ENOTRIA

Restaurant & Wine Bar

Wednesday Chef's Special

February 10, 2010

**Dinner for Two
+ Bottle of Wine**

\$40 Per Couple

Reservations Required

Coq au Vin

Red wine marinated chicken slow braised with bacon lardons, roasted pearl onions, wild mushrooms, winter greens and savory bread pudding, served with an apple and fennel salad with candied walnuts, maple mustard vinaigrette.

Wine List

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

Pecan Stream Chenin Blanc, South Africa 2005

Vino Con Brio Sangiovese, Lodi 2001

R. Merlo Zinfandel, Hyampom Valley 2004

R. Merlo Syrah, Hyampom Valley 2004

Zestos Tempranillo / Garnacha, Madrid 2006

As a courtesy to other diners, please set cell phones and pagers to silent.
No split plates available.

Gratuity of 18% will be added to parties of six or more

Corkage fee waived on Wednesdays

Executive Chef / General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg