

# ENOTRIA

*Restaurant & Wine Bar*

## Wednesday Chef's Special

February 17, 2010

**Dinner for Two  
+ Bottle of Wine**

**\$40 Per Couple**

Reservations Required

### **Enotria Seafood Paella**

Fresh prawns, salmon, squid, clams and mussels roasted with Spanish dried chorizo, roasted sweet peppers, tomatoes and saffron calasparra rice.

### **Wine List**

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

**Pecan Stream** Chenin Blanc, South Africa 2005

**Mira Flores** Syrah, El Dorado 2003

**R. Merlo** Zinfandel, Hyampom Valley 2004

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**Zestos** Tempranillo / Garnacha, Madrid 2006

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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