

# ENOTRIA

*Restaurant & Wine Bar*

## Wednesday Chef's Special

March 17, 2010

**Dinner for Two  
+ Bottle of Wine**

**\$40 Per Couple**

Reservations Required

### **Lamb Bolognese & Caesar Salad**

5-hour sauce, ground and spiced lamb shoulder, house made pasta, seasonal vegetables, shaved Briscole al Barbera.

### **Wine List**

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

**Valhalla** Viognier, Lodi 2005

**Gamez Alba** Chardonnay, Spain 2002

**Morgadio** Albariño, Rias Baixas, Spain 2007

**Dutschke** Shiraz, Barossa Valley 2005

**Mira Flores** Syrah, El Dorado 2003

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

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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