

# ENOTRIA

*Restaurant & Wine Bar*

## Wine & Dine Week Dinner Menu

July 8<sup>th</sup> - 11<sup>th</sup>, 2009

**\$34 Per Person**

No Substitutions Please

### First Course

**Dungeness Crab Cake** jicama slaw, avocado, white corn, cilantro

**Simone Giusto** 'Vermentino' Amador County 2008

### Second Course

**Mesquite Grilled Snake River Bavette** sweet onion potato cake, baby heirloom squash, shady lady tomatoes, garden basil

**Yorba** 'Barbera' El Dorado County 2006

### Third Course

**Nectarine Shortcake** lemon, sweetened cream

**Valhalla** 'Viognier' Clarksburg 2005

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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