

ENOTRIA

Restaurant & Wine Bar

Free Wine Wednesday's Special Dinner Menu

"Early Summer Dinner"

June 3, 2009

Cocktail Hour 6pm to 7pm ~ Dinner 7pm

\$39 per person

No substitutions please

First Course

English Pea & Leek Soup, grilled coriander crostini, crème fraîche

Second Course

(Please Choose One)

Roasted Rock Hen, pancetta, grilled local corn, green beans, polenta cake, Fig-Marsala sauce

Grilled Pork Tenderloin, Jerusalem artichoke, French green beans, plum chutney, rosemary cider sauce

Shrimp Risotto, Saffron risotto, baby artichokes, roasted peppers, baby spinach (vegetarian available)

Third Course

Chocolate Mousse Ice Cream, fresh berries, cinnamon basil

Wine Selection

Gruet 'Brut' NV - New Mexico

Civello Pinot Gris 2006 - California

Alan Scott 'Pinot Noir' 2007 - Marlborough, New Zealand

Vino Con Brio 'Vibrante' 2002 - Lodi

Ramblin Red 'Syrah / Zinfandel / Cabernet Sauvignon NV - California

Plus More

First Come, First Serve!

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.

Gratuuity 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
Chef De Cuisine ~ Christian Sieck

Wine Director ~ Chad Seaburg