

# MENU

DINING WEEK MENU - FEBRUARY 15-25  
3 COURSES FOR \$22

## WINE

### BUBBLES

SPARKLING ROSÉ  
*Portugal, Casal Garcia*

CAVA  
*Spain, Vina Palaciega Rsv*

### WHITE

MOSCATO  
*Romania, Dreambird*

PINOT GRIGIO  
*Veneto Italy, Giovello*

### RED

MONTEPULCIANO  
*Abruzzo Italy, Cinta*

MONASTRELL/SYRAH  
*Jumilla Spain, Goru "Hairy Man"*

## SALAD OR PANINI

### CHOPPED SALAD

*spring mix, hard-boiled egg,  
tomatoes, cucumber, roasted corn,  
chickpeas, feta & ranch*

### PEAR&PECAN SALAD

*mixed greens, fresh sliced pear,  
chopped pecans, craisins,  
red onion & balsamic*

### PESTO PANINI

*basil/walnut pesto, tomato,  
fresh mozzarella & feta  
with balsamic glaze*

### C&B PANINI

*baked chicken & bacon, roasted  
red peppers, american cheese,  
with ranch*

## SUGAR

### COOKIE DOUGH BROWNIE

*stack of chocolate chip cookies, homemade brownie, cookie dough  
frosting & served with vanilla ice cream*

### CINNAMON CREME BRÛLÉE (GF)

*a classic vanilla bean creme brûlée with a hint of cinnamon*

### FLOURLESS CHOCOLATE CAKE

*paired with a bavarian cream, raspberry sauce & fresh berries*

### BUTTERSCOTCH PUDDING

*topped with salted caramel & creme fraiche,  
candied pecans, & served with two pecan butter cookies for dipping*