

~ Entrees ~

COLORADO LAMB LOIN CHOPS

*Trusted in
black trumpet mushrooms,
with potato quenelle,
leek terrine,
and sour-cherry
pinot noir demi-glace*

LES ABEILLES, COTES DU RHONE

PROVENÇAL CHICKEN BREAST

*Breaded roulade
with olive tapenade
and feta; with pearly
Mediterranean vegetable
couscous and green grape-
chardonnay reduction*

J LOHR, SYRAH

GRILLED PORTOBELLA

*Filled with a
warm red lentil salad
and drizzled with
pomegranate reduction;
served with
vegetable du jour*

J LOHR, WILDFLOWER VALDIGUIÉ

PENNE GRATIN

*Demolina pasta
and white asparagus
baked in a Beemster gouda-
white truffle béchamel*

VERDILLAC, WHITE BORDEAUX

PROSCIUTTO-WRAPPED ALASKAN HALIBUT

*With soft polenta,
balsamic-glazed
broccoli rabe,
and Mission fig-
Vidalia onion jam*

J. MOREAU, BURGUNDY

BROILED WALLEYE

*8 oz. filet topped with
puffed wild rice gremolata
and green tomato chutney;
with crispy potato latkes
and vegetable du jour*

ALEXIS BAILLY VINEYARDS, VOYAGEUR

SEAFOOD RISOTTO

*Creamy Arborio rice
with tiger prawns,
sea scallops, and calamari;
garnished with shaved
Parmegianno-Reggiano*

TIN ROOF, CHARDONNAY

MAPLE LEAF FARM DUCK DUO

*Seared rare breast
and confit leg; with savory
rhubarb compote,
parsnip puree,
and frizzled
Swiss chard*

CONO SUR, PINOT NOIR

12 OZ MEMPHIS DRY-RUB PORK CHOP

*Stuffed with poblano
chevre and covered with
chipotle-pork jus;
served alongside
sweet-corn spoon bread
and roasted grape tomato
salad*

PASO CREEK, ZINFANDEL

FILET MIGNON

*Atop herb-infused
Yukon Gold
mashed potatoes,
with sautéed golden morels,
raspberry-pepper
Cumberland sauce, and
vegetable du jour*

VERDILLAC, BORDEAUX