



RESTAURANT WEEK 2012

2 COURSE LUNCH

\$10.12

\$5 WINE PAIRING

APPETIZERS

(CHOICE OF)

Cup of Soup

SONOMA SALAD

Mixed LETTUces, GRANNY SMITH apples, ALMONDS AND DANISH BLEU CHEESE SERVED WITH SWEET GARLIC ZINFANDEL VINAIGRETTE

BEETS & HEAT

GOLDEN BEETS, wild baby ARUGULA, SHAVED FENNEL, TN GOAT CHEESE, ORANGE SEGMENTS & CANDIED PECANS TOSSED IN TABASCO-HONEY VINAIGRETTE

2010 ALAMOS TORRONTES

ENTREES

(CHOICE OF)

ANGEL HAIR CAPRESE PASTA

ANGEL HAIR PASTA TOSSED WITH CHERRY TOMATOES & HOUSE SMOKED FRESH MOZZARELLA FINISHED WITH FRESH BASIL & WHITE BALSAMIC GLAZE

PAN SEARED RAINBOW TROUT

WITH PISTACHIO-ORANGE SCENTED QUINOA, FRESH BABY ARUGULA, ROASTED FARMER DAVE'S PUMPKIN BROTH & EVOO AIOLI

CHICKEN & BISCUIT

GRILLED CHICKEN BREAST, GIANT ROSEMARY BISCUIT, TN SORGHUM SEARED SPINACH & SAWMILL GRAVY

SUNSET CAESAR SALAD WITH GRILLED CHICKEN

ROMAINE LETTUCE, SUN-DRIED TOMATOES, TOASTED PINE NUTS, PARMESAN AND GARLIC CROUTONS

2009 GRAN SASSO MONTEPULCIANO D'ABRUZZO