

Wine and Dine Monday

\$65.00 Available Mondays from 5:00 – 9:00 in our Oak Room or Tavern



Enjoy your choice of one bottle of wine from the list below, an appetizer to share, the choice of 2 entrées, and a choice of dessert to share

Aruma Malbec, Argentina

Bayonette Red Blend, France

Grayson Chardonnay, California

Hahn Cabernet, California

Kermit Lynch Cypress Cotes du Rhone, France

Kim Crawford Sauvignon Blanc, New Zealand

LaGaria Pinot Grigio, Italy

Richter Estate Riesling, Germany

Sketch Book Pinot Noir, California

Talbot Kali Hart Chardonnay, California

Velvet Devil Merlot, Washington

Choice of Appetizer to share

Artisan Cheese Plate Chef's selection of hand crafted cheese, fruits, nuts and crisps

Mushroom Strudel salsify, frisse and truffle

Mediterranean "Nachos" crisp pita chips, white beans, spiced ground lamb, feta, olives, cucumber, tomato and tzatziki sauce

Choice of 2 Entrées

Roast Half Chicken Herb roasted chicken over broccolini and roasted potatoes

Bucatini Pasta in pesto with roasted tomato and fresh mozzarella

Harvest Chopped Salad chopped greens and vegetables with diced smoked turkey, bacon, almonds, apple and blue cheese in a sweet parsley vinaigrette

Sirloin Steak grilled 8oz certified angus beef sirloin, creamed spinach and potato wedges

Brown Rice Bowl steamed brown rice, slow cooked black beans and roasted sweet potatoes with corn, raw spinach and fresh salsa

Rabbit & Dumplings locally raised rabbit fricassee, truffle scented dumplings, and French green beans

Smoky Mozzarella Ravioli with charred tomato and pepper sauce, roasted broccoli

Crab Cake sautéed with spicy house made chow chow and creamy stone ground mustard, and French green beans

Choice of Dessert to share

Carrot Apple Beet Cake with walnuts, layered with olde fashioned boiled frosting

Vanilla & Chocolate Gelato Sundaes

Chocolate Skilled Cookie with Velvet's Old Fashioned Vanilla, salty caramel sauce and pecan brittle