

CHARLIE'S FOUR-COURSE WINE DINNER

FEBRUARY 10, 2021

FIRST COURSE

Shrimp Cocktail

WITH CHERMOULA, ROASTED ONIONS AND
PEPPERS

Villa Maria Sauvignon Blanc

RIPE GOOSEBERRY, PASSIONFRUIT, FRESH
CITRUS LIME AND EXOTIC HERBACEOUS
AROMAS. LAYERS OF JUICY FLAVORS,
INTENSITY AND FULLNESS, FINISHING WITH A
REFRESHING CRISP, CLEAN AND RACY ACIDITY.

SECOND COURSE

Grilled Romaine with Pancetta

CREAMY GARLIC DRESSING, MARINATED
OLIVES

Leese Fitch Chardonnay

BEGINS WITH PLEASANT AROMAS OF APPLE,
CITRUS AND TANGERINE. SMOOTH AND TASTY IN
THE MOUTH, THIS IS A NON-BUTTERY CALIFORNIA
CHARDONNAY.

MAIN COURSE

Chicken Roulade

WITH CREAMED SPINACH, CARNIVAL
CAULIFLOWER PUREE, CRISPY BLACKENED
BRUSSELS SPROUTS AND PAN SAUCE

Kendall-Jackson Chardonnay

BEAUTIFULLY INTEGRATED TROPICAL FLAVORS
SUCH AS PINEAPPLE, MANGO AND PAPAYA, WITH
CITRUS NOTES THAT EXPLODE IN YOUR MOUTH. A
HINT OF TOASTED OAK AND BUTTER ROUNDS OUT
THE LONG, LINGERING FINISH.

DESSERT

Frozen Lemonade Sorbet

WITH FRESH BERRIES

Santa Cristina Pinot Grigio

STRAW YELLOW IN COLOR, THE WINE OFFERS
FRUITY AND DELICATE AROMAS OF PINEAPPLE,
GREEN APPLES, AND LEMON PEEL. THE FLAVORS
ARE BALANCED AND ARE CHARACTERIZED BY
SOFTNESS AND RIPENESS.

EACH WEEK OUR CHEFS CREATE A FOUR-COURSE DINNER MENU. EACH COURSE IS PAIRED WITH A SPECIALLY
SELECTED GLASS OF WINE. WEDNESDAY NIGHTS FOR \$44.95 A PERSON, SERVED ANYTIME BETWEEN 5PM & 9PM.
RESERVATIONS ARE SUGGESTED. NOT VALID WITH ANY OTHER OFFERS. WE ARE ABLE TO REASONABLY
ACCOMMODATE THOSE WITH DIETARY RESTRICTIONS AND ALLERGIES.