

CHARLIE'S FOUR-COURSE WINE DINNER

MARCH 3, 2021

FIRST COURSE

Smoked Salmon
&
Horseradish Tartlet

Willakenzie Pinot Gris

FRESH PEAR, PEACH AND APRICOT ARE FOLLOWED BY UNDERTONES OF MELON, GREEN APPLE, LEMON ZEST AND ORANGE BLOSSOM. COMPLEMENTED BY TROPICAL FRUIT TONES THAT ARE RICH AND SMOOTH IN THE MOUTH WITH A MOUTH-WATERING FINISH.

SECOND COURSE

Pea & Mint Soup

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

MAIN COURSE

Beef Wellington
POTATO COLCANNON, RED WINE DEMI-
GLACE

Gnarly Head Old Vine Zin

ROBUST BERRY FLAVORS AND EXOTIC SPICE NOTES FROM THE SMALL GRAPE CLUSTERS ARE BALANCED WITH FRENCH, AMERICAN AND HUNGARIAN OAK, WHICH CREATES HEADY LAYERS OF VANILLA AND CHOCOLATE AND A LINGERING FINISH.

DESSERT

Irish Spiced Fruit Cake

Lyric Pinot Noir

FRESH RASPBERRY AND STRAWBERRY BACKED UP BY SOFT TANNINS AND CEDAR SPICE NOTES. SILKY AND ELEGANT, THIS WINE IS BALANCED WITH BRIGHT ACIDITY AND FINESSE.

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.