

CHARLIE'S WINE DINNER

WEDNESDAY, JULY 26TH

Starter

seared beef brochette, blistered tomato

Eola Hills Pinot Noir

Salad

harvest salad, bleu cheese crumbles, raisins, candied walnuts,
roasted butternut squash, sherry vinaigrette

Magnolia Colline Pinot Grigio

Entree

bistro steak, wild mushroom demi, roasted potato

Nine Hats Cabernet

Dessert

tiger cake

Prelius Maremma Toscana Cabernet

\$49.95 a person

Visit us online to sign up for our newsletter to learn more about future wine dinners and upcoming events.