

CHARLIE'S WINE DINNER

WEDNESDAY, JULY 19TH

Starter

ahi tuna toast, saffron aioli

Misty Cove Sauvignon Blanc

Salad

grilled peach salad, goat cheese, fresh berries, balsamic vinaigrette

Michele Chiarlo Barbara D'Asti Le Orme

Entree

shrimp scampi, garlic cream sauce, angel hair pasta

Troublemaker Red Blend

Dessert

vanilla new york cheesecake

Prost Riesling

\$49.95 a person

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