



Chef Dion's Menu of the Month September

Appetizers

Corn Flour Dusted Fried Calamari \$8.95
Spicy tomato and garlic aioli sauces

Prince Edward Island Mussels Provencal \$8.95
White Wine, Garlic, Shallots, Basil, Tomato Sauce

Entrees

Montana Ranch Grilled Skirt Steak \$16.95
Broccolini, Hominy Mashed potatoes, Balsamic Demi glace

Roasted North Carolina Trout \$16.95
Littleneck Clams, Fettuccini Pasta, Braised Celery, Tomato Chutney

Marcho Farms Milk Fed Veal Short loin \$20.95
Fresh peas, asparagus, Potatoes, Pecorino Cheese, Preserved
Lemon, Cabernet Demi Glace

Whole Grilled Fish of the Day Market Price
Broccolini, Herbed Roasted Red Potatoes, Lemon

“ The Daily Special” Your server will describe in detail

Featured Wines

Coup Roses Champ du Roy Blanc, 2009 \$22.00/btl \$7.00 per glass
This is hugely aromatic, dry white. Equal parts Muscat and Viognier.

Coup Roses Minervois Cuvee Bastide, 2008 \$22.00/btl \$7.00 per glass
High-toned blueberry notes underpinned by black fruits. Bastide is made of equal parts Carignan and Grenache, with around 5% Syrah

Coup Roses Minervois Cuvee Signals, 2007 \$22.00/btl \$7.00 per glass
Deliciously medium-weight, fresh, spicy, long, and infused with garrigue. Syrah 60% and filled out with Grenache 30% and then Carignan