



RIO GRILL

Three Courses \$35
Wine Pairing \$10
(Tax and Gratuity not included)

FIRST COURSE

(Please select one)

Smoked Bacon Wrapped Jumbo Scallop

Sourdough Bruschetta, Pear Tomato Relish, Ancho Remoulade

Durham Ranch Buffalo Carpaccio

Crispy Capers, Shallots and Morita Chile Aioli

“Chef’s Table” Feature

Changes Daily

Darcie Kent

Gruner Veltliner, “Rava Blackjack Vineyard” Monterey 2009

SECOND COURSE

(Please select one)

Natural Double Cut Pork Chop

Mole Rojo, Tortilla-Squash Chilaquiles and Apple-Jicama Slaw

Lobster Ravioli

Goat Cheese Cream, Sweet Corn-Micro Green Salad and Lime Pepitas

“Chef’s Table” Feature

Changes Daily

Cima Collina

Pinot Noir, Monterey 2006

THIRD COURSE

(Please select one)

Watsonville Olallieberry Pie

Berry Coulis

Mocha Flan

Bittersweet Chocolate-Espresso with Caramel Sauce

“Chef’s Table” Feature

Changes Daily

Graham’s “Six Grapes”

Reserve Porto, Portugal NV