



## Monterey Bay Restaurant Week

### First Course

Steamed P.E.I. Mussels, shallots, garlic, lemon, white wine, grilled ciabatta

-Prosecco "Ti Amo" NV, Veneto, Italy-

Lamb Meatball, braised red onions, Italian red sauce, crumble feta cheese

-Pinot Noir, Brophy-Clark Lindsay's Vineyard, Arroyo Grande Valley 2007-

Baby Artichoke Salad, wild arugula, shaved fennel, Piave cheese, lemon vinaigrette

-Duckhorn Sauvignon Blanc, Napa 2009-

### Second Course

Butternut squash ravioli, brown butter & sage cream sauce

-Soave Classico, Suavia, Verona, Italy 2008-

Braised Lamb Shank, toasted pinenuts, cipolline onions, roasted potato

-Cabernet Sauvignon, Corison, Napa 2002-

Crab Crusted wild Salmon, pomegranate beurre blanc, fennel au gratin

-Chardonnay Morgan Double "LL", Santa Lucia Highlands 2008-

### Dessert

Choice from the Chef's Dessert Menu

-Choice of dessert wine, house-made limoncello or coffee drinks-



Menu \$35

Wine Pairing \$15