



30 YEAR 3 COURSE MENU \$30

OCTOBER 2020

FIRST COURSE

Zuppe

Butternut Squash

Verdure Misto

Lightly Breaded Artichoke Hearts,
Brussels Sprouts, Cauliflower, & Broccoli
with Spicy Garlic or Italian Teriyaki

Insalate

Baby Spinach, Maple-Cider Vinaigrette, Honey Crisp
Apples, Dried Cranberry Whipped Goat Cheese,
Candied Pecans, & Crispy Shallots

ENTREE

Ravioli

Handmade Pumpkin Ravioli, Roast Shallots, Sautéed
Mushrooms, Walnuts, Madeira Cream Sauce

Pesce

Striped Sea Bass, Smoked Tomato Coulis, Acorn
Squash, Sweet Corn, Arugula Risotto

Pork Chop

Boneless Pork Loin, Cacio e Pepe (Black Pepper,
Parmesan Butter) Sauce, Crispy Potato Vegetable Hash

DESSERT

Pots de Creme

**Pumpkin Spiced Panna Cotta with
Maple Whipped Cream**

Menu is \$30 per person (tax and gratuity not included).

Please notify your server of any dietary restrictions prior to ordering.

Menu courses are portioned for a single diner

Not applicable with any promotions or discounts.

WINE FEATURE

\$8/\$28

Donnafugata Anthilia

The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits, combined with scents of wildflowers.

Fruit forward from the first taste, through it's finish.

Grapes: Lucido white wine blend, Sicily

Bibi Greatz Casamatta Rosso

It is a pure transparent Sangiovese with plenty cherry and raspberry, nice acidity which helps with food and a round medium body with low tannins and a vibrant and surprising aftertaste.

Grapes: Sangiovese 100% , Tuscany

FEATURE COCKTAILS

Fall Mule- \$8.50

**Hotel Tango Vodka with
Fresh Apple Cider and
Fever Tree Ginger Beer**

PBJ Manhattan- \$10

**Ugly Dog Peanut Butter
Whiskey with
Luxardo Infused Ruby Red
Porto**

SCOTCH, WHISKEY, & BOURBON

Oban, Single Malt

Dewar's,

"White Label" or 12 year

Johnnie Walker,

Red or Black

Dalmore, 12 year

The Belvenie, 12 year

Chivas Regal, 12 year

The Glenlivet, 12 year

Highland Park, 12 year

The Macallan, 12 year

Lagavulin, 16 year

Aberlour, 12 year

Glenmorangie,

Port or Sherry Cask

Basil Haydens

Makers Mark

OYO Whiskey

Redbreast

Jameson

Wild Turkey, "Rare Breed"

Knob Creek

Eagle Rare

Angel's Envy

Woodford Reserve

Elijah Craig

Buffalo Trace

Bulleit, Bourbon or Rye

Templeton Rye

High West Double Rye

COFFEE COCKTAILS

Pumpkin Spice

Captain Morgan Spiced Rum, Godiva White Chocolate

Café Cocoa

Smirnoff Vanilla, Godiva Milk Chocolate

Coconut Coffee

Bacardi Coconut, Godiva White and Dark Chocolate Liqueur

B52

Grand Marnier, Kahlua, Bailey's

Peppermint Mocha

Crème de Mint, Crème de Cocoa, Godiva Milk Chocolate

All coffee drinks made with Stauff's

Add shot of espresso for \$3