

APRIL'S POUR DECISIONS *Date Night Menu*

Tuesday, April 9th and Tuesday, April 16th

\$75 per couple

SHARED STARTER

choice of

LOBSTER MAC N' CHEESE

maytag blue béchamel + panko crust

NANCY'S CAMEMBERT EN CROÛTE

fig jam + almonds + honey + rustic bread

STARTER GLASS OF WINE

choice of

SAINT-VÉРАН, JOSEPH DROUHIN,
BURGUNDY, FRANCE 2021

MOULIN-A-VENT BEAUJOLAIS, LABRUYERE,
BURGUNDY, FRANCE 2020

WHISPERING ANGEL ROSÉ,
CHATEAU D'ESCLANS,
CÔTES DE PROVENCE, FRANCE 2022

MAIN COURSE

choice of

POMEGRANATE GLAZED DUCK BREAST

garlic mashed yukon gold potatoes
roasted baby carrots

SALMON WITH COCONUT
& RED THAI CURRY SAUCE
jasmine rice + broccolini

MAIN COURSE GLASS OF WINE

choice of

PINOT BLANC, TRIMBACH,
ALSACE, FRANCE 2022

PINOT NOIR, BELLE GLOS,
CLARK & TELEPHONE,
SANTA MARIA VALLEY,
CALIFORNIA 2021

CÔTES DU RHÔNE RÉSERVE, FAMILLE PERRIN,
RHÔNE, FRANCE 2020

SHARED DESSERT

CHOCOLATE FONDUE FOR TWO
toasted pound cake + marshmallows
strawberries + banana brûlée + pineapple

DESSERT COURSE GLASS OF WINE

choice of

SPARKLING BRUT ROSÉ, JANSZ,
TASMANIA, AUSTRALIA NV

10-YEAR-OLD TAWNY PORT, GRAHAMS,
OPORTO, PORTUGAL NV

PEDRO XIMÉNEZ SHERRY,
ALVEAR, JEREZ, SPAIN 2018

CRÚ

FOOD & WINE BAR