



*Restaurant  
Cocktail Bar & Lounge*

## *New Years 2012*

### *Suggested Aperitifs-\$8*

#### *Perfect Manhattan*

*Makers Mark Bourbon, Cherry Brandy and a Cherry*

#### *Old Fashioned*

*as traditional as it can be...made with Jim Beam Rye*

#### *The Dirty Dirty*

*Vodka or Gin, Olive Juice, Bleu Cheese Stuffed Olives*

#### *Angini Martini*

*The house specialty Raspberry Lemon Drop Martini*

### *Fixed-Price 3-Course Menu \$39*

*Wine flight with each course \$60*

#### *First Course*

##### ***Seared Scallops***

*bacon and onion risotto,  
balsamic reduction*

*\*Columbia Crest Riesling\**

##### ***Seared Ahi Tuna***

*Pickled bok choy, wasabi soy vinaigrette*

*\*Bluefeld Riesling\**

##### ***Field Green Salad***

*dried cranberry, goat cheese, balsamic vinaigrette*

*\*Arrogant Frog Pinot Noir\**

##### ***Fontina Stuffed Risotto Fritter***

*-roasted tomato sauce*

*\*Ruffino Pinot Grigio\**

##### ***Cream of Fennel Soup***

*\*Concha Y Toro Chardonnay\**

## Second Course

### **Chicken Chesapeake**

sautéed asparagus, lump blue-fin crab, goat cheese mashed potatoes,  
béarnaise sauce

*\*Kendall Jackson Chardonnay\**

### **Seared Salmon**

wild-caught atlantic salmon, sautéed asparagus and mushrooms, goat  
cheese mashed potatoes, espresso mustard

*\*Kendall Jackson Chardonnay\**

### **Crab-stuffed Prawns**

sautéed asparagus, roasted corn polenta, tomato butter

*\*Banfi Le Rime Pinot Grigio\**

### **Roasted Vegetable Risotto**

celery, parsnips, onions, mushrooms, parsley risotto, balsamic  
reduction, garlic toast

*\*Erath Pinot Noir\**

### **Filet Mignon** (*Filet up-charge \$6*)

8oz. center-cut certified angus beef tenderloin, creamed spinach, parsnip  
puree, compound butter

*\*Joel Gott 815 Cabernet\**

### **Prime Rib au Jus**

certified angus beef ribeye, fingerling potatoes, garlic & parsley roasted  
mushrooms, creamed horseradish

*\*Estancia Merlot\**

### **Roasted Pork Chop**

parsnip puree, sautéed spinach, caramelized apple, onion and bacon

*\*Nobilo Sauvignon Blanc\**

## Third Course

### **Apple Pie a la Mode**

vanilla bean ice cream, bourbon caramel

*\*Caposaldo Moscato\**

### **Vanilla Crème Brulee**

*\*Porma Cava Sparkling Wine\**

### **House Chocolate Mousse**

*\*Terra d' oro Zinfandel port\**

### After Dinner Cordials-\$9

*Grand Marnier*

*B&B*

*Remy VS*

*Hennessy VS*

*Sambuca*

*Antartica White Cognac*

*20% gratuity may be charged for parties of six or more*

*Taxes not included in Fixed-Price*