



Date Night at Home! Dinner for Two
Saturday March 28, 2020

Lobster Bisque with Crème Fraiche
and
Caesar Salad, Roasted Tomato, Grana Padano
Garlic Toast

Lamb Two Ways
Rosemary Crusted Rack
Caramelized Onion and Confit Shoulder
Roasted Peppers, Zucchini, Eggplant
Goat Cheese Arancini
Mint-Lemon Chimichurri

Butterscotch Budino
Burnt Cinnamon Stick Whipped Cream

Dinner for Two \$70 plus tax
Optional Wine Pairing:
Bottle of 2016 Fairview Cellars 'The Bear' Cab-Merlot
\$60 (that's \$30 off the menu price!!! YUM!)