

WINE LIST

Sparkling		
Marquis de la Tour Brut NV Rosé, France	\$9	\$36
Elyssia Gran Cuvée NV Brut, Spain	\$12	\$48
Col Vetoraz Prosecco di Valdobbiadene NV, Italy	\$13	\$52
Veuve Clicquot Yellow Label Brut NV, France		\$78
White		
Sauvignon Blanc, Domaine Jacky Preys, France, 2008	\$9	\$36
Riesling, Snoqualmie, Washington, 2009	\$11	\$44
Viognier, Chono, Chile, 2009	\$10	\$40
Chardonnay, Patch Block, France, 2009	\$9	\$36
Red		
Pinot Noir, Main Street Winery, California, 2008	\$11	\$44
Merlot, Vieux Chêne Organic, France, 2008	\$9	\$36
Negroamaro, Cantele Telero, Italy, 2008	\$8	\$32
Monastrell, Castaño, Spain, 2008	\$9	\$36
Bordeaux, Château La Tonnelle, France, 2005	\$10	\$40
Malbec, NQN Picada 15, Argentina, 2009	\$9	\$36
Cabernet Sauvignon, Gouguenheim, Argentina, 2008	\$10	\$40
Peer's Beer		
Miller Genuine Draft	\$5	
Amstel Light		
Sam Adams		

Prix Fixe Menu \$30.00

Please select one from each of the following courses

BIZET'S TASTY BEGINNINGS

Soup of the Day

Asparagus Spears in a Citrus Hollandaise

Forest Mushroom & Bleu Cheese Feuilletée

Spicy Tiger Prawn Waldorf Salad

HANDEL'S ELEGANT STARTERS

Escargot-Filled Ravioli

garnished with sauteed leeks and served with a saffron cream sauce

Grilled Vegetable Napoleon

with mustard vinaigrette

Braised Duck

on a corn galette with roasted fig

Seafood Melangé

with cream of avocado

PUCCINI'S SAVORY ENTRÉES

Mignonette of Beef

with bone marrow, roasted shallots, seasonal vegetables and bordelaise sauce

Chicken Pot Pie

chicken stew in a delicate flaky dough topped with a lattice of duchess potato

Sautéed Halibut (Thai Style)

set on green beans over rice noodles

Breast of Chicken Forestière

stuffed with paté and set on braised red cabbage and currant sauce

GILBERT & SULLIVAN'S SWEET ENDINGS

Vanilla Crème Brulée

Seasonal Fruit

and

Mason's Macaroon