

Spring Forward Menu

2008

First Plate

Pismo Beach Clam Chowder

Santa Barbara Winery Pinot Noir, Central Coast

Or

Iceberg B.L.T.

Smoked bacon, roma tomato and buttermilk dressing

Tolosa Chardonnay, No-Oak, Edna Ranch, Edna Valley

Second Plate

House Cured Pork Tenderloin

Black pepper mashed sweet potatoes, green beans sautéed with smoked bacon and almonds, and See Canyon cider sauce

Ortman Sangiovese, Paso Robles

Or

Potato Gnocchi

Seared sweet scallops, sautéed spinach, roasted tomatoes, preserved lemon with Alfredo sauce

Wild Wood Syrah, Gina's Vineyard, San Luis Obispo County

Last Plate

Banana 'n Phyllo

Wrapped in phyllo with walnuts, and semi-sweet chocolate

Vanilla ice cream and caramel sauce

Firestone Riesling, Vineyard Select, Central Coast

Or

Crème Brûlée

C'est bon

Douce Amie Orange Muscat

\$30 per person, \$45 with wine

No coupons accepted