



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

SUMMER **Burgers & Bordeaux** MENU

Welcome!

BURGER CHOICES

*Each served with Caramelized Onions, Mixed Greens
on a Toasted Brioche Bun*

Turkey with Mozzarella Cheese

Beef with Cheddar Cheese

Vegetarian Black Bean with Cheddar Cheese

SIDE DISHES – SERVED FAMILY STYLE

~ Julienne Pomme Frites

~ Grilled Peach, Tomato and Arugula Salad

Includes your first glass of our featured Bordeaux

DESSERT CHOICES

Lemon Souffle Pudding with Shortbread Cookie

Warm Stone Fruit Cobbler with Fresh Whipped Cream

Chocolate Pots de Creme

Fresh Berries with Whipped Cream

ADDITIONS TO SHARE WITH THE TABLE

Trio of Petite Terrines with Sliced Baguette, \$18

Pizzetta with Grilled Peaches, Burrata, Arugula, \$18

Sweet Chocolate Walnut Biscotti, 6 mini, \$14

Warm Fruit Cobbler, served in a cast iron skillet, \$20



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Wine MENU

TONIGHT'S FEATURED WINE:

*Uruguay, Tannat, 2021 “
Bodega Garzon Reserva”*

\$17 GLASS | \$65 BOTTLE

Julienne Classics

White

White Burgundy, Domain Drouhin, Macon Village

\$16 GLASS | \$58 BOTTLE

California Chardonnay,
Domaine Eden, Santa Cruz Mountains

\$17 GLASS | \$65 BOTTLE

Sancerre, Sager & Verdier, France

\$18 GLASS | \$68 BOTTLE

Rose

Villa Wolf, 100% Pinot Noir, Platz, Germany,

\$16 GLASS | \$58 BOTTLE

Red

Beaujolais, Alexandre Burgaud, 100%
Gamay, Beaujolais, France

\$16 GLASS | \$58 BOTTLE

Oregon Pinot Noir, Chemistry, Willamette Valley

\$17 GLASS | \$65 BOTTLE

Uruguay, Tannat, 2021 “Bodega Garzon Reserva”

\$17 GLASS | \$65 BOTTLE

