

DINE AROUND 2020

25 PER PERSON



COURSE ONE

HOT WINGS

Half pound of chicken wings tossed in franks hot sauce served with celery and ranch dip.

STARTER HOUSE SALAD

Champagne vinaigrette, goat cheese, toasted almonds, mandarin oranges, and raspberries.

Recommended pairing:

Sumac Ridge Reserve, Sauvignon Blanc

6oz | 9oz | btl
8^{1/2} 12^{1/4} 35

COURSE TWO

BACON CHEDDAR BURGER

100% ground chuck patty, cheddar cheese, bacon, iceberg lettuce, roma tomato, red onion, burger relish, house burger mayo, served on a brioche bun.

Recommended pairing:

Jackson Triggs, Reserve Cabernet Sauvignon

6oz | 9oz | btl
7^{1/2} 11^{1/4} 30

SALMON BURGER

Grilled salmon fillet, iceberg lettuce, mango salsa, spicy ginger mayo, pickled ginger, alfalfa sprouts, served on a brioche bun.

Recommended pairing:

Kim Crawford, Rosé

6oz | 9oz | btl
11^{1/2} 15^{1/4} 35

STACKED VEGGIE SANDWICH

Black bean falafel patties, spicy yogurt, iceberg lettuce, roma tomato, avocado, pickled red onion, cucumber, pea shoots, & matchstick potatoes, served on a fresh baked multigrain croissant.

Recommended pairing:

Jackson Triggs, Riesling Gewürztraminer

6oz | 9oz | btl
7^{1/2} 11^{1/4} 30

COURSE THREE

STICKY TOFFEE PUDDING

sticky toffee pudding served with whipped cream.

Recommended pairing:

Sumac Ridge, Cellar Selection Merlot

6oz | 9oz | btl
9^{1/2} 13^{1/4} 39



Dine Around