



## Date Night Menu

Choose a shared appetizer & two entrees ~ **\$ 85.00** per couple  
**Includes a bottle wine by your server's introduction**  
does not include tax or gratuity

### Appetizer Selection



#### Roasted Beet Salad

Roasted Organic baby sugar Beets, served with a bouquet of Arcadian greens~  
Aztec Grain Blend tossed with pomegranate vinaigrette,  
Finished with seared halloumi cheese

#### Grilled Eggplant Isle d' Capri

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

#### Savory Mediterranean Yemestes

'Sweet' baby peppers, stuffed with Mediterranean lamb merguez oven roasted  
Served in a pool of savory tomato fennel broth

#### Summer Tomato Caprese

Filet Mignon & sesame seasoned Salmon cut in geometric cubes, Seared in a iron pan ~  
served in dots of wasabi cream w/ matchstick vegetables *slaw* in a Thai chili vinaigrette



#### Cheese Plate .

**BEEMSTER** aged Goat gouda from the NL ~ **Barber's 1883 Cheddar** (Somerset, UK)  
**Manchego** (SP)  
Gilled bread, flatbread crackers, & honey butter

#### ½ Shell Oyster's

Wianno (Mass) (6) freshly shucked oysters~  
Served with cocktail sauce ~ fresh lemon ~ & pink peppercorn mignonette

#### Truffled Brussels

Organically grown Brussels Sprouts steamed and finished with a splash of cream house  
seasoned breadcrumbs and & drizzle of white truffle oil



## Entree Selections



### Chicken Ascona

Breast of Chicken pan sautéed with diced tomato,  
thinly shaved Pennsylvania button mushroom & fresh leaf basil

Finished with a light stock and a hint of fresh lemon juice.

Resting over wilted spinach & cheddar cheese then enwreathed by imported angel hair pasta

### Celebration **Vegetarian** Style

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed  
in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta

**Order with our zucchini thread, *pasta no pasta* for a satisfying gluten free celebration dinner**

### Savory Linguine Anatra

Slow roasted and shredded breast of duckling tossed in a light pan sauce with hand crushed  
San Marzano tomato, fresh basil and duck stock reduction with imported linguine

Finished with shaved Locatelli pecorino Romano

### Summer Salmon

Wild caught salmon fillet ~ pan roasted, served with grill roasted fingerlings

Drizzled with a light tomato butter sauce with crisp white corn kernels and vegetable

### Antelope Osso Bucco

Organic pastured Antelope ~ braised and slow roasted

Served with russet mashed with braising au jus & haricot vert

### Lamb Chops Taverna

Organic Lamb Chops on the bone rib chops (3) perfectly charcoal grilled served  
with grill roasted fingerlings potatoes

& a small Greek village salad with local organic tomato imported feta



DATE Night



# *Date Night Wine Selections*



## *White*

Jacob's Creek Chardonnay (Australia)  
Thorn Hill Sauvignon Blanc (PA)  
Ava Grace Pinot Grigio (CA)  
Ruffino Pinot Grigio (IT)

## *Rosé*

Lobetia Rosado Organic (SP)

## *Red*

Concha Y Toro Malbec (CH)  
Woodbridge Pinot Noir (CA)  
Jacob's Creek Cabernet Sauvignon (Australia)  
Smoking Loon Merlot



## *Special*

Choose a shared appetizer & two entrees ~  
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**Includes one of the above bottles of wine**  
*does not include tax or gratuity*

