



SOMM WINE BAR

\$46 | Dinner

FIRST COURSE

Choice of one-

Crab Bisque

Topped with Chive Oil and Chives

Maytag Bleu Salad

Mixed Greens, Spiced Pecans, Apples, Dried Cherries, Maytag Bleu Cheese, Maple Walnut Vinaigrette

Sauteed Calamari

Basil Pesto, Grape Tomatoes, Baby Spinach, Parmigiano Reggiano

SECOND COURSE

Choice of one-

Bone in Chicken Breast

Wild Mushroom and Truffle Risotto, Caramelized Leeks, Currant Demi Glace

Pan Seared Alaskan Halibut

Whipped Yukon Gold Potatoes, Sauteed Spinach, White Wine Sauce

Steak Frites

Eye of Ny Strip Loin, Hand Cut French Fries, Cognac Peppercorn Sauce

THIRD COURSE

Choice of one-

NY Style Cheesecake

with Berry Sauce

Triple Chocolate Mousse Cake

DRINK SPECIAL

Barrel Aged Makers Mark Manhattan \$12

House Barrel Aged Makers Mark, Amoro, Splash of Angostura bitters, Luxardo Cherry



SCAN ME

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