



**TO BEGIN**

CHILLED SCOTT FARM SUMMER MELON SOUP  
Prosciutto wrapped Housemade Grissini, Balsamic Reduction

*CHANDON ÉTOILE ROSE Sparkling Wine Carneros, California 2003*

OR

SHAVED MANCHEGO AND PARKER COUNTY PEACHES  
Cox Farm Arugula, Citrus Vinaigrette, Crushed Marcona Almonds

*JUVÉ Y CAMPS RESERVA DE LA FAMILIA Sparkling Wine Catalonia, Spain 2004*

**ENTRÉE**

**VEAL SCALLOPINI**

Roasted Carter Farm Miracle Tomatoes, Basil Risotto, Grana Padano

*L'ILLUMINATA BARBERA D'ALBA COLBERTINA Barbera Piedmont, Italy 2004*

OR

**CORDON BLEU**

Gruyere and Prosciutto, Farmer's Market New Potatoes, Cherry Tomatoes and Green Beans

*DOMAINE MATROT Meursault Burgundy, France 2007*

OR

**SOUTHERN CIOPPINO**

Heirloom Tomato Broth, Anna Marie Shrimp, Amberjack, Texas Oysters, Blue Crab, Grilled Garlic Bread

*CHATEAU DE TRINQUEVEDEL Rosé Tavel, France 2009*

**SWEET ENDING**

MAW MAW'S BREAD PUDDING  
Whiskey Sauce and Pralined Pecans

*DOWS Fine White Port Douro, Portugal NV*

**\$35 PRIX-FIXE MENU**

**\$25 WINE PAIRING**