

An Evening in Argentina

Friday, December 23 & Sunday, Feb 19

Carne Asada

Baked Empanadas

Spinach Salad

Red Wine Braised Beef Short Ribs Chimichurri potatoes

Dulce de Leche Cheesecake

2 featured Argentina Wines @ \$35-40

and wine by the glass

Vegetarian Option Always Available !!

Please request when making your reservation

An Evening in The Dolomites

Tuesday Feb. 7 & Thursday March 8

Tomato, Basil & Tapenade Bruchetta

White Bean Soup with Italian sausage

Mesclun Salad

Veal Parmesan, Spinach & Parmesan pasta

Tiramisu

2 featured Italian wines @\$35-40

and wines by the glass

Vegetarian Option Always Available !!

Please request when making your reservation

An Evening in the Alps

Saturday January 14

Wild Mushroom & Gruyere Crostini

French Onion soup

Green Salad with Dijon vinaigrette

Duckling Cassoulet,

White Beans, Lamb & Pork

Chocolate Charlotte Russe

2 featured French Wines @ \$35-40

and wines by the glass

Vegetarian Option Always Available !!

Please request when making your reservation

An Evening in Paradise

Tuesday Feb. 14 (Valentine's Day) & Saturday March 17

Goat Cheese Toast

with sun-dried tomatoes and garlic

Roasted Butternut Squash Bisque

with apples & onions

Apple and Cabbage Salad

Colorado Lamb shoulder, rosemary, tomato and Gouda polenta

Chocolate Chestnut Torte, Raspberry Sauce

Multiple Featured Wines

and wines by the glass

Vegetarian Option Always Available !!

Please request when making your reservation