



Three Course Menu for July

~ optional flight of two wines

INSALATA

Zucchini, Pine Nuts, Parmesan, Mint, Golden Raisins
and Champagne Vinaigrette

Friulano, Venica 2007

SECONDI

George's Bank Sea Scallops, Saffron Vegetable Cous-
cous, Organic Radish and Peaches

Sauvignon Blanc, "Ronco delle Mele ", Venica 2007

DOLCE

Vanilla bean *Pannacotta* with Duncan's Farm melon

Three courses \$29

5 oz of each wine \$19