

# MENU

## George's Bank Scallop

Benton's Smoked Bacon &  
Corn Chow-Chow and  
Mustard Marmalade

J. Garcia Chardonnay,  
Sonoma County, 2003

## Marinated Shrimp Burrito

Lemon-Truffle  
Tomato Salad &  
Housemade 1000 Island

J. Garcia Chardonnay,  
Sonoma County, 2003

## Mac & Cheese Casserole

Brandy Braised Duck &  
Shiitake Mushroom Jus

J. Garcia Merlot,  
Sonoma County, 2001

## Harris Ranch "Knife & Fork"

Housemade Hot Dog  
Vidalia Onion & Spinach  
Whipped Potatoes &  
Heirloom Tomato Relish

J. Garcia Cabernet Sauvignon,  
Sonoma County, 2001

## Venezuelan Chocolate Brownie

Cherry Garcia Ice Cream &  
Rum- Caramel

J. Garcia Red Zinfandel,  
Sonoma County, 2001



WEDNESDAY, AUGUST 15



# FOOD 101

\$62 per person + Tax & Gratuity

Dinner will be served at 7pm

executive chef/partner – ron eyester

Please Call For Reservations @ 404.347.9747