

JUL 23-28

Restaurant week

2018

M AT MIRANOVA

\$40 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

SOUP Roasted Tomato, Goat Cheese Sandwich

WINE PAIRING

The Four Graces, Pinot Gris, Dundee Hills, Oregon (\$12 Per Glass)

CAESAR SALAD Romaine Lettuce, Parmesan Garlic Dressing, Sourdough Croutons

WINE PAIRING

Raimat, Albariño, Costers Del Segre (\$10 Per Glass)

SPICY TUNA SUSHI ROLL* Ahi Tuna, Sesame, Spicy Mayo

WINE PAIRING

Ferrari-Carano, Sauvignon Blanc, Sonoma County (\$12 Per Glass)

Second Course CHOOSE ONE

SALMON* King Crab and Lobster Ravioli, Caviar, Roasted Fennel, Tomato Fondue, Caper Emulsion

WINE PAIRING

Chardonnay, Merryvale, Starmont, Napa (\$14 Per Glass)

BEEF SHORT RIB Glazed Root Crop, Wild Mushrooms, Red Wine Reduction

WINE PAIRING

Santa Martina, Toscana (\$10 Per Glass)

CHICKEN Roasted Chicken, Glazed Root Crop, Wild Mushrooms, Smoked Bacon, Natural Juices

WINE PAIRING

Pinot Noir, Parducci Mendocino County (\$9 Per Glass)

Third Course CHOOSE ONE

CAKE & ICE CREAM Triple Chocolate Layer Cake, Mirror Glazed, House Spun Vanilla Ice Cream

LEMON CRÈME BRÛLÉE Blueberry Compote, Blueberry Linzer Cookie

WINE PAIRING

Far Niente, Dolce (\$30 Per Glass)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.