



Friday – July 23, 2010
Chef's Table

Appetizer

Bock Beer Braised Black Mussels

Vine Ripe Tomatoes, Green Onions and Garlic
Baguette Crustini
Simi Sauvignon Blanc

Salad

Deconstructed Vegetarian "Cobb" Salad

Romaine, Blue Cheese, Tomato, Olives, Red Onion, Grilled Portobello Mushrooms
Avocado Ranch Dressing
Louis Jadot Beaujolais

Entrée

Choice of One

Fire Roasted Maine Lobster Ravioli

Peas, Apple Smoked Bacon, Saffron Cream
St. M. Riesling

Beef Short Ribs Ranchero

Wilted Spinach, Wade's Mill Smoked Cheddar Cheese Grits
Braising Stock Reduction Sauce
14 Hands Merlot

Dessert

House-made Blackberry Cobbler

Horton Blackberry