

~ October ~

FEATURES

Appetizer

FRIED SHRIMP DIAVOLO

lightly battered gulf shrimp tossed in diavolo sauce with green onion

Sandwich

ITALIAN BEEF

thinly sliced sirloin, giardiniera, provolone, and mozzarella,
with au jus on toasted Italian loaf

wine pairing: Maggio Red Zinfandel

Pasta

BUTTERNUT SQUASH RAVIOLI

maple brandy cream, salted pecans, fresh sage, orange zest

wine pairing: Shades of Blue Reisling

Entrée

PAN-SEARED SCALLOPS

whipped Yukon potatoes, bacon roasted brussels sprouts,
cranberry red wine reduction

wine pairing: Clay Shannon Cabernet