

~ March ~

FEATURES

Appetizer

SAUTÉ DI COZZE

PEI Mussels, garlic, shallot, parsley, white wine, compound butter, crusty bread

Entrée

BUFFALO CHICKEN CALZONE

mozzarella and cheddar cheese, diced chicken, buffalo sauce, green onion, house made blue cheese sauce

SPINACH AND ARTICHOKE RICOTTA STUFFED SALMON

roasted broccoli and cauliflower, charred red pepper puree, gremolata

Pasta

BALSAMIC CHICKEN PESTO

cavatappi, grape tomatoes, fresh mozzarella pearls, pesto cream, balsamic reduction

Wine

DRY CREEK CHENIN BLANC

California
soft, bright, and crisp