



WINE & DINE

March 28, 2015

1 to 9 p.m.

Beef & Bacon Lollipops \$4.00

House-made meatloaf wrapped in bacon, brushed with tomato Dijon brown sugar dipping sauce

Hot Wing Chowder \$3.00

Creamy chicken soup laced with hot sauce and finished with a corn, bleu cheese, and celery salad

Raw Oysters \$1.50 or \$2.00

Three varieties of raw oysters with an accompaniment bar

WINES

\$2 per 2 ounce pour

La Marca Prosecco, Italy

Fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp

Hedges CMF Sauvignon Blanc, Washington

Beautifully structured with wonderful Sauvignon Blanc fruit character, the mouth feel has a delicate balance of acid and defined herbal sophistication

Spellbound Petite Syrah, California

Lush dark berry flavors; French oak aging imparts flavors of toasted vanilla, spice and even a little violet perfume to the aromatics

Joseph Carr Cabernet, California

Black currant, tobacco, cedar, plum, pepper, fig, clove, blackberry bramble, and anise on the nose followed by an attack of cherry, spice, and tobacco on the palate. This wine shows great balance and density, silky fine grain tannins with anis, clove, cherry and black currant in a long finish