

WINE & DINE WEEK 09

4 COURSE PRIX FIXE MENU
INCLUDING WINES BY

Van Ruiten Winery

\$39.00 PERSON



JULY 5TH -12TH

1ST COURSE

Crispy Calamari

Served with our house made cocktail sauce.

Or

Sesame Crusted Ahi Tuna

Seared rare and served with asian slaw, soy ginger glaze and wasabi crema.

2007 Van Ruiten Pinot Gris, Lodi

2ND COURSE

Mixed Summer Greens

Sonoma goat cheese, Grandpa Joe's vinaigrette, carrots, sweet onions and glazed walnuts.

2007 Van Ruiten Chardonnay, Lodi

3RD COURSE

Braised Beef Short Ribs

Served over rosemary chive pappardelle with Zinfandel demi pan sauce.

Or

Grilled Salmon Filet

Roasted tomato and fennel chutney with sauteed Blue Lake green beans and herb fingerling potatoes.

Or

House Smoked Pork Loin

Granny Smith apples sauteed in whiskey and brown sugar with creamy mashed potatoes and sauteed seasonal vegetables.

Choice of one of the following:

2007 Van Ruiten Pinot Gris, Lodi

2007 Van Ruiten Chardonnay, Lodi

2007 Van Ruiten Zinfandel, Lodi

4TH COURSE

STRAWBERRY SHORTCAKE

Fresh strawberries with house made whipped cream

MAKE YOUR RESERVATIONS ONLINE @ 4thstreetgrille.com

NO SEPARATE CHECKS ON PARTIES OF 4 OR MORE 17% GRATUITY ON PARTIES OF 6 OR MORE
NO SUBSTITUTIONS PLEASE
DINE IN ONLY

NOT VALID WITH ANY OTHER OFFERS, PROMOTIONS OR DISCOUNTS
(ENTERTAINMENT, ENJOY THE CITY, KVIE, 4TH STREET BUCKS, TRADE DRAFTS OR GIFT CERTIFICATE DONATIONS)

ITEMS MAY CHANGE WITHOUT NOTICE