



**WOLFGANG  
PUCK** GRILLE

## **PRIX FIXE MENU**

Available Wednesday, Thursday & Sunday

### **FIRST COURSE** *(Choose One)*

- Cauliflower Soup with Black Truffle Pistou and Crisp Parsley
- Chopped Vegetable Salad with Toasted Pine Nuts and Feta Cheese
- Ricotta Gnocchi with Italian Sausage Bolognese and Shaved Parmesan

Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand, 2009

Fleur Du Cap Chardonnay, Hess, California, 2008

### **SECOND COURSE** *(Choose One)*

- Roasted Chicken Breast with Honey Glazed Carrots and Yukon Gold Potato Purée
- Sautéed Salmon with Fingerling Potatoes, Confit Bacon and Dijon Mustard Sauce
  - Grilled Rib Eye Steak with Maytag Blue Cheese Butter and Red Wine Sauce
- Angel Hair Pasta with Wild Field Mushrooms, Italian Parsley and White Truffle Oil

Pinot Noir, Joseph Drouhin, Laforet, France, 2007

Cabernet Sauvignon, Red Diamond, Washington, 2007

### **DESSERT**

- 12 Layer Chocolate Dobos Torte with Mocha-Praline Mousse and Chocolate Sorbet

Port, Fonseca Bin 27

Late Harvest Sauvignon Blanc, Concha y Toro, Chile, 2006

**\$29 Food • \$21 Wine Pairing**