



Après' Fabulous Four-Course Menu

4-courses, 4 wines
Only \$44 per person
Every Friday and Saturday Evening

RESERVATIONS REQUIRED

*Vegetarians, please inquire for options.
Wines subject to change per availability.
Tax & 18% gratuity will be added to total bill.
No splitting or sharing.*

STARTER

Fruit & Cheese Tasters

Barrel 27 High on the Hog White Blend – Paso Robles, CA 2008
Delicious and complex with floral notes and a palate of peach, nectarine and melon, 88 points - WS

SECOND COURSE

Bacon & Bleu Cheese Salad

Almost too beautiful to eat (almost)!
Field greens, bacon, gorgonzola and carrots with cucumber ribbons
Chamisal Chardonnay (unoaked) Central Coast, CA 2010
Tropical, stone fruit and vanilla bean aromas with zesty acidity, 90 Pts - WE/89 Pts - RP

THIRD COURSE

Zinfandel Braised Short Ribs

Tender short ribs, slow cooked in a red zinfandel stock
Served with seasonal vegetables and seasoned, crispy risotto cakes
Frog's Leap Zinfandel, Napa Valley, CA 2008
Organic fruit with layers of wild raspberry underscored with hints of cinnamon & white pepper

FOURTH COURSE

Après' Own Signature Chocolate Bark

Green & Red Syrah, Tip Top Vineyard, Napa Valley, CA 2005
Aromas of dried plum with wild game, ripe red fruit and a hint of licorice on the palate

