

**DOWNTOWN  
RALEIGH  
RESTAURANT  
WEEK**

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28  
3-COURSE PRIX FIXE DINNER FOR \$30  
3-COURSE WINE PAIRINGS AVAILABLE FOR \$10  
TAX AND TIP NOT INCLUDED  
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

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\$30

\$10  
wine pairing  
option

## FIRST COURSE (choose one)

**Buffalo Shrimp or Buffalo Oysters**  
(Wine Pairing: 2009 Castle Rock Pinot Noir)

**Mixed greens salad** with fried oysters or fried shrimp  
(Wine Pairing: 2009 Kim Crawford Sauvignon Blanc)

## SECOND COURSE (choose one)

**Sautéed Jumbo Lump Crab Cakes** with hickory smoked tomato vinaigrette, choice of side  
(Wine Pairing: 2009 Helfrich Gewürztraminer)

**Lobster Raviolis** with sautéed shrimp and scallops, fresh spinach, lobster cream sauce, parmesan  
(Wine Pairing: 2008 MacMurray Ranch Chardonnay)

## THIRD COURSE (choose one)

**Key Lime Pie**  
(Wine Pairing: 2009 Ricossa Moscato d'Asti)

**Chocolate French Silk Pie**  
(Wine Pairing: 2003 Dow's LBV Port)

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