

**DOWNTOWN
RALEIGH
RESTAURANT
WEEK**

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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



\$30

\$10
wine pairing
option

FIRST COURSE (choose one)

Tostones

Twice fried plantains with Manchego, honey drizzle and cracked pepper
(Wine Pairing - Paternina Banda Dorodo - 100% Viural; dry and acidic with bright apple & melon flavors)

Roasted Beet and Goat Cheese Tart

With chive creme fraiche and paprika oil
(Wine Pairing - Mirabueno Sauvignon Blanc; melon & pineapple notes & tones of citrus)

SECOND COURSE (choose one)

Pan Seared Tuna

With sauteed wild mushrooms, peas and saffron cauliflower "couscous" and a cilantro vinaigrette
(Wine Pairing - Licia - medium bodied; crisp with citrus, pear and peach flavors)

Grilled Filet Mignon

With risotto, sauteed green beans and Rioja-stewed tomatoes
(Wine Pairing - Vega Montan - full bodied and velvety wine with a round finish)

Confit Duck Leg and Thigh

With sauteed chick peas and arugula, apple relish and sour orange vinaigrette
(Wine Pairing - Mesta Tempranillo - dark, ruby colored medium bodies with aromas of spice, plum and black currants)

THIRD COURSE (choose one)

Chocolate Lava Cake

With coffee ice cream
(Wine Pairing - Segura Viudas Brut Rose - a vibrant cava with an enticing bouquet)

Fresh Peach Tart

With vanilla ice cream and raspberry coulis
(Wine Pairing - Segura Viudas Brut Rose - a vibrant cava with an enticing bouquet)

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