

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

DINEDOWNTOWNRALEIGH.COM

WEEK



dine • lounge • roof

\$30

\$10

wine pairing
option

FIRST COURSE (choose one)

Caesar Salad: Anchovies, garlic croutons, parmesan
(Wine Pairing: Childress Sauvignon Blanc, NC)

The House Salad: Local greens, pancetta, tomato, radish, buttermilk cream
(Wine Pairing: Zonin Pinot Grigio, Italy)

Steak 'n Cheese: Open faced, baguette, oxtail ragout, gouda, parmesan cream
(Wine Pairing: Estancia Pinot Noir, California)

Atlantic Cocktail: Zing Zang, shrimp, scallops, citrus, tomato and red onion
(Wine Pairing: Blufeld Riesling, Germany)

Grilled Zucchini & Asparagus: Creamy corn and crab, chili oil
(Wine Pairing: Opala Vinho Verde, Portugal)

SECOND COURSE (choose one)

Grilled Filet Mignon: Asparagus, oyster mushrooms, demi-glace
(Wine Pairing: J Lohr Cabernet, California)

Seared Tuna: Squash, tomato, black eye peas
(Wine Pairing: Domaine De Bernier Chardonnay, France)

Braised Short Ribs: Au Gratin potatoes, charred scallions
(Wine Pairing: Diseno Malbec, Argentina)

Vegetarian Pasta: Angel hair, mushrooms, English peas, celery root
(Wine Pairing: Genesis Chardonnay, WA)

Grilled Salmon: Cauliflower and tomato
(Wine Pairing: Nobilo Icon Pinot Noir, New Zealand)

Surf and Turf: Filet and butter braised lobster tail (\$10 extra)
(Wine Pairing: Kangarilla Shiraz, Australia)

THIRD COURSE (choose one)

Apple Choux Pastry with Tuaca and lemon (20 orders available daily)
(Wine Pairing: Robert Mondavi Moscato, California)

Warm Carrot Cake with maple cream cheese icing
(Wine Pairing: J Lohr Late Harvest Riesling, California)

Mixed Berry Parfait with Granola
(Wine Pairing: Zardetto Prosecco, Italy)

Executive Chef: J.R. Hicks

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