

**DOWNTOWN
RALEIGH
RESTAURANT
WEEK**
DINEDOWNTOWNRALEIGH.COM

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)

Coon Rock Farm Heirloom Tomato and Vegetable Gazpacho
(Wine Pairing: Las Lilas Vinho Verde Rose, Duoro Valley, Portugal, '10)

Baked Chapel Hill Creamery Farmers Cheese and Peaches
With Fresh Green Salad
(Wine Pairing: Markus Molitor Haus Klosterberg, QBA, Mosel, Germany '08)

Steamed NC Clams
With Coon Rock Farm Pancetta, Sweet Onion, Roasted Red Peppers, Fresh Herbs, and Wine White
(Wine Pairing: Weingut Martinhof Zum Martin Sepp Greuner Veltliner, Austria '10)

SECOND COURSE (choose one)

Braised Coon Rock Farm Pork Shoulder
With Roasted Potatoes, Farm Veggies, and Fresh Fig Sauce
(Wine Pairing: Ponzi Tavola Pinot Noir, Willamette Valley OR '09)

Pan Seared Rare NC Tuna
With Risotto and Fresh Blueberry Sauce
(Wine Pairing: Pittnauer Burgenlander Rot, (Red Blend), Neusiedlersee, Burgenland, Austria '09)

Potato and Tomato Gratin with Coon Rock Farm Grilled Vegetables
(Wine Pairing: Chave Mon Coeur Cotes Du Rhone, France '09)

THIRD COURSE (choose one)

Sungold Tomato Panna Cotta
(Wine Pairing: L'Armangia Moscato D'Asti, Piedmont, Italy '10)

Peach and Blueberry Pudding Cake with Vanilla Ice Cream
(Wine Pairing: L'Armangia Moscato D'Asti, Piedmont, Italy '10)

Chocolate Truffle Cake with Fresh Mint Ice Cream
(Wine Pairing: L'Armangia Moscato D'Asti, Piedmont, Italy '10)

Produced By:



DowntownRaleigh
Alliance