

DINE OUT 2019

§25 three-course menu

STARTERS

pair with Volcanic Hills pinot gris §13 (6oz)

gor's flautas

braised chicken or sweet potato,
cilantro, sour cream, salsa

or

prawn lettuce wraps

ginger, coconut curry, sriracha,
cucumber, mint

or

dirty fries

queso dip, sea salt, parmesan

MAINS

pair with Gehringer cabernet merlot §12 (6oz)

¼ rotisserie chicken

kale slaw, punched fries, gravy

or

steak sandwich

horseradish mayo, arugula, tomato,
punched fries, & jus

or

mac & cheese

rigatoni, truffled parmesan,
bacon, greens

DESSERT

pair with Lot 40 Old Fashioned §12 (2oz)

drumstick

chocolate fudge, peanuts, caramel

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