



# DATE NIGHT \$50



Hosted by Granite Restaurant & Bar

WE'VE ARRANGED A THREE-COURSE MENU DESIGNED FOR TWO!

Enjoy a Paired Glass of Wine for an Additional \$10 ea.

## APPETIZERS | SHARED FOR TWO

### PROSCIUTTO & FIG FLATBREAD

Sourdough Crust, Shaved Grana Padano, Goat Cheese, Balsamic Fig Jam, Arugula

### BEEF CARPACCIO

Crostini, Arugula, Shaved Grana Padano, Roasted Red Peppers, Pickled Red Onions, Balsamic Reduction, Roasted Garlic Aioli

### Shrimp Cocktail

Lager Poached Shrimp w/Tomatillo Poblano Cocktail Sauce

### HOUSE MADE MOZZARELLA

Local Tomato Jam, Extra Virgin Olive Oil, Served w/ Crostini

## ENTRÉES | ONE EACH

### GRILLED RED SNAPPER | *Suggested Pairing 2017 Willakenzie Pinot Gris*

Saffron Rice & Black Beans, Sautéed Rock Shrimp w/Chorizo Tomato & Spinach

### GRILLED PORK PORTERHOUSE | *Suggested Pairing 2015 Seeker Pinot Noir*

Roasted Red Bliss Potatoes, Brussel Sprout & Bacon Hash, Brandy Cider Jus

### ROASTED STATLER CHICKEN | *Suggested Pairing 2016 Hogue Chardonnay*

Lemon Velouté, Butter Poached Purple Potatoes, Garlic & Chili Spiced Broccoli Crowns

### QUINOA STUFFED DELICATA SQUASH | *Suggested Pairing 2017 Contour Pinot Noir*

Seared Local Mushrooms & Brussel Sprouts, Beets, Cider Cream Sauce

## DESSERTS | SHARED FOR TWO

CHOCOLATE MACAROON TRUFFLES (2)

CHEESECAKE DU JOUR

BROWNIE WAFFLE SUNDAE

