

Michael Alberini's Restaurant & Wine Shop

DLT Salad 5/8

Crispy duck bacon, grape tomatoes and chopped egg tossed with crispy romaine and our house ranch dressing.

Pan Seared Scallops \$30

Fresh jumbo scallops, wild rice, roasted garlic butter sauce. (Suggested Wine Pairing: Peirano Chardonnay)

Chicken Crepes \$14

French style crepes filled with roasted chicken, seasoned ricotta and asparagus topped with an herbed bechamel and melted cheese.

Rack of Venison \$34

Porcini dusted, seared then roasted atop whipped yukon gold potatoes with roasted garlic demi glace.(Suggested wine Pairing Cutting Cabernet)

Pan Roasted Wreckfish \$29

Fresh Atlantic wreckfish with Asian sticky rice, asian yuzu vinaigrette, micro greens and sesame. Suggested Wine Pairing: Luna Del Vesuvio Janesta)

Braised Wild Boar Shanks \$26

Wild boar slowly braised with cabernet and tart cherry set atop whipped yukon gold potatoes.(Suggested Wine Pairing : 3 Girls Pinot Noir)