

Michael Alberini's Restaurant & Wine Shop

Chateau Virgile Rosé 7/23

Red berry and Spring flowers on the nose. Voluptuous red berry on the center with essence of orange zest, leading to an exceptionally clean finish with bright acid notes echoing hints of strawberry.

Smoked Wings \$9

Four whole wings, cherry smoked, grilled, flash fried, drizzled with sriracha garlic buffalo sauce, over gorgonzola fondue

Smoked Pork Loin \$18

Cherry smoked pork loin, carved to order, spiced rum braised apples, roasted butternut squash. (Suggested Wine Pairing: Cycles Gladiator Pinot Noir)

Pan-Seared Duck \$25

Pan-Seared wild duck breast, basted with an orange sage glaze, roasted garlic risotto and char-broccoli. (Suggested wine pairing: Cycles Gladiator Pinot Noir)

Wild Boar Ribs \$25

Wild boar ribs, slow roasted with Founders Porter, glazed with honey mustard bbq, rosemary-thyme roasted apples (Suggested Beer Pairing: North Coast Old Rasputin).

Petite Lamb Saddle Chops \$25

A pair petite lamb T-bone chops marinated with garlic and Italian herbs. It is then finished on the char-grill, drizzled with reduced Worcestershire, and served over whipped Yukon golds (Suggested Wine Pairing: Cline Zinfandel).

Venison Chops \$30

Pair of petite venison chops, pepper crusted, cast iron, whipped Yukon gold, tart cherry port wine demi-glace (Suggested Wine Pairing: Cuttings Cab).

Pan Roasted Cobia \$27

Fresh cobia pan-seared and roasted, caper-thyme lemon butter, roasted baby carrots (Suggested Wine Pairing: Alexander Brown "Uncaged" Chardonnay).

Pan-Seared Scallops \$32

Jumbo sea scallops, seasoned and pan-seared, roasted butternut squash puree (Suggested Wine Pairing: Osso Anna Chardonnay)