

# Michael Alberini's Restaurant & Wine Shop

**DAOU Rosé** ..... \$8 Glass/\$30 BTL

Aromas of peach, nectarine, rose petals, and pear. The palate is clean and crisp with notes of mango, melon, lemon and orange peel. The finish shows long notes of bright cherry, vanilla, and tropical fruits.

**Add Cold Water Lobster Tail (10-12 oz.)** ..... \$49

10-12 oz. cold water lobster tail poached in a saffron broth. Dressed with a lemon beurre blanc.

**Burrata Dolce** ..... \$10

Fresh and creamy mozzarella, garlic roasted crostini, spring mix, grape tomato, shaved fennel, EVOO, balsamic reduction, cracked black pepper

**Forest Medley** ..... \$10

Blend of Oyster, Crimini, and Shitake mushrooms, sautéed in a Amarone roasted-garlic demi glace. Complimented with Focaccia toast points.

**Soft Shell Crab Appetizer** ..... \$10

Tis the season for soft shells!! Fresh soft shell crab dredged in buttermilk and seasoned flour, fried crispy, complimented with lemon and New Orleans style remoulade.

**Soft Shell Crab Dinner** ..... \$27

Fresh Buttermilk soaked soft shell crab, dredged in seasoned cornmeal flour and fried, served over creamy polenta and andouille chipotle cream. (suggested wine paring: Benziger Sauvignon Blanc)

**Black and Bleu Scallops** ..... \$35

Fresh jumbo sea scallops dusted in cajun spice, blackened, served over gorgonzola fondue and sticky rice (Suggested Wine Pairing: Snoqualmie Riesling).

**Flat Iron** ..... \$25

USDA Choice 8oz flat iron, coffee spice and char-grilled, sliced thin and served over whipped Yukon golds, topped with mushroom medley and roasted garlic demi-glace. (Suggested wine Pairing: Scotto Cab)

**Pan-Roasted Duck** ..... \$29

Duck breast seasoned and pan-seared, sliced thin, served over wild rice, and a Frangelico raspberry reduction (Suggested Wine Pairing: Cycles Gladiator Pinot Noir).

**Wagyu Ribeye** ..... \$50

Kuru grade 16oz boneless wagyu ribeye, lightly seasoned and char-grilled, topped with truffle compound butter. It is served with whipped Yukon and asparagus. (Suggested Wine Pairing: Scotto Cabernet).

**Seafood Tortellini** ..... \$25

Sautéed rock shrimp, and scallops, tossed with cheese tortellini and tomato basil cream, topped with crab panko crust. (Suggested Wine Pairing: DAOU Rose)