

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.

Pan-Roasted Duck (Limited Availability) \$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).

Flat Iron \$37

USDA Choice 8oz flat iron, grilled and sliced thin. Topped with scampi lobster bites, and served with mashed potatoes. (Suggested wine Pairing: Scotto Cab)

Filet Fettuccini \$25

Filet tenderloin dusted in charcoal seasoning and char-grilled, served over lemon fettuccini tossed with sundried tomatoes, peas, and roasted garlic cream, garnished with crispy pancetta. (suggested wine paring: J Lohr Cabernet)

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).

Pan Seared Scallops \$35

Fresh jumbo sea scallops pan-seared, finished in pineapple rum glaze, served with sticky rice, garnished with grilled pineapple wedge (Suggested Wine Pairing: Snoqualmie Riesling)