

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.
- Bourbon Bacon Ora King \$13
Ora King Salmon wrapped in apple wood bacon, and baked, tossed in bourbon glaze and served over wakame
- Arancini \$9
3 Creamy Fontina risotto balls fried crispy, served with Tomato basil cream, shaved parmesan, and fresh basil.
- Cherry Smoked and Charred Wing \$10
4 whole wings cherry smoked and char-grilled, fire bleu sauce
- Tortellini and Pink \$18
Cheese filled pasta, blackened chicken, grape tomatoes, crispy pancetta, sweet peas, shaved parmesan, tomato basil cream (Suggested wine pairing: Benziger Sauvignon Blanc)
- Broiled Head on Prawns \$35
A pair of Gargantuan head-on prawn, lightly seasoned and broiled, bed of red lentil spaghetti, chilled saffron citronette. (Suggested Wine Pairing: DAOU Rose)
- Braised Short Rib Ravioli \$20
6 short rib ravioli tossed with sautéed portobello, button mushroom, and sundried tomato in a rich Marsala sauce, (Suggested Wine Pairing: Scotto Cab)
- Cowboy Ribeye \$45
24oz USDA Prime, custom cut bone-in ribeye, BBQ rub seasoned and char-grilled, horseradish whipped Yukon golds, onion haystack (Suggested Wine Pairing: Rattlesnake Zinfandel)
- Pan Roasted Red Snapper \$28
Fresh Caribbean Red Snapper, pan roasted and dressed with a caper lemon beurre blanc. Served over rice. (Suggested Wine Pairing: Le Rime Pinot Grigio)