

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.

Eggplant Caprese \$9

Grilled eggplant, tomato, fresh mozzarella, basil oil, balsamic reduction, and cracked black pepper.

BBQ St. Louis Ribs Full 28 Half 17

Meaty St. Louis ribs light cherry smoked, basted with bourbon BBQ sauce, served with crispy fries. (Suggested Beer Pairing: Founders Porter)

Wagyu Strip Steak \$50

14oz boneless American Wagyu New York Strip Steak with superb marbling, porcini dusted, truffle compound butter, and roasted mushrooms. Served with whipped Yukon golds (Suggested Wine Pairing: Adaptation Cabernet).

Pan-Seared Scallops \$32

Jumbo sea scallops, bacon bourbon butter sauce, sticky rice (Suggested Wine Pairing: Osso Anna Chardonnay)

Cider Glazed Chicken Breast \$18

A pair of organic chicken breast, char-grilled and basted with a homemade herbed cider glaze. Served with sticky rice and honey glazed carrots. (Suggested Wine Pairing: Chateau Virgile Rose).

Char Grilled Lamb Lollipops \$27

Char grilled New Zealand lamb Lollipops with an onion tomato curry cream. Served over rice. (Suggested Wine Pairing: Cline Zinfandel)